



Classic® #84

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Cookbooks

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Chocolate Lovers

*Our Most Irresistible
& Requested Recipes*



Praline Caramel
Divine Brownies p. 34

-  Luscious Cakes, Desserts & Pies
-  Candies, Cookies, Treats & More
-  Valentine Gift Ideas

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Make Mine Chocolate!



If your first choice is usually chocolate, you won't be surprised to learn that the literal translation for the cacao tree's botanical name, *Theobroma cacao*, is "food of the gods." Many varieties of the lush, evergreen cacao tree grow in tropical orchards near the equator. From the seeds, or beans, produced by these trees come all types of chocolate used for baking, eating and drinking. Although many refer to the seeds as "cocoa beans," "cacao" is technically correct and clears up the common misconception that the beans come from the coconut palm tree.

Workers, mainly in hot, humid regions of Africa and South America, harvest the pods or fruit by cutting them from branches and removing up to 50 tiny almond-shaped seeds from each. At this stage, the beans bear little resemblance to the product which will be refined by cleaning, fermenting, drying and removing husks. The "nibs," cacao seeds without shells, are rich in cocoa butter, the natural fat of the bean. Cocoa butter is released when the nibs are ground. Cocoa butter and ground cacao form a rich paste known as chocolate liquor. This product is the basis for all chocolate products.

According to historical records, chocolate lovers abounded before Columbus arrived in America. Aztec and Maya Indians sipped on a cold, bitter beverage made from the ground beans, and Aztecs used the precious commodity as a form of barter. Legends of the time reveal that these Indian people revered

the beans as a gift from paradise which had been sown on earth by a prophet to offer universal wisdom to those who ate of them.

Chocolate's international fame and popularity began in the 1500's when explorer Hernando Cortes carried cacao beans back to Spain. After some experimentation, Europeans found that

***...Aztec Indian
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warming and sweetening the brew enhanced the innate flavor. Thus transformed, it quickly became a very fashionable drink in royal courts across the Continent.

Despite chocolate's enthusiastic reception, it wasn't until the 19th century that methods were perfected for producing chocolate for eating. Variations in processing techniques, amount of cocoa butter and the addition of ingredients like sweeteners and flavoring determine the types and quality levels of chocolate. The coarse-grained product of early experimentation has been replaced by today's creamy confections. The largest consumer of chocolate in the world? You guessed it. The United States

Tips for Cooking with Chocolate

- ♥ *Facilitate melting* by breaking chocolate blocks, bars or chunks into smaller, uniform pieces.
- ♥ Place chocolate pieces for melting in pan or dish that is *completely dry* and use *thoroughly dry utensils* for stirring.
- ♥ For *range top melting*, place chocolate pieces in *heavy* saucepan. Avoid scorching and stiffening by *stirring constantly over low, even heat* not exceeding a temperature of 110°. Melted chocolate should feel *lukewarm, not hot*, to the touch.
- ♥ If chocolate should harden or stiffen during stove-top melting, *add 1 teaspoon shortening or oil* (not butter) for each ounce of chocolate and stir until texture returns to normal.
- ♥ For *microwave oven melting*, place chocolate pieces in microwave-safe container. A 1-ounce square will take 1 to 2 minutes on MEDIUM setting to become

soft enough to stir to smooth consistency. Add 10 seconds per each additional ounce. Six ounces *chocolate chips* need 2½ to 3½ minutes of MEDIUM microwave heat to become soft enough to stir. Add 2 to 3 minutes for each additional cup of chips. NOTE: Most chocolates melted by microwave method will retain original shape even though they have softened to proper consistency. Look for *glassy appearance* and *stir* before adding additional time.

- ♥ Recipes in this cookbook were tested in 650-watt microwave ovens. Because microwave ovens vary by manufacturer, it may be necessary to adjust the cooking times.

EACH RECIPE IN THIS BOOK GIVES COMPLETE INSTRUCTIONS FOR PROPER HANDLING AND HEATING OF THE TYPE OF CHOCOLATE FEATURED. We urge you to follow these suggestions carefully to avoid scorching, stiffening and other problems which can occur when cooking with chocolate.

Chocolate Choices in This Cookbook

UNSWEETENED CHOCOLATE

The basic chocolate from which all other products are made. It is molded into 1-oz. blocks and packed eight to a carton.

SEMI-SWEET CHOCOLATE

Unsweetened chocolate with sugar, additional cocoa butter and flavorings added. It is also molded into 1-oz. blocks and packed eight to a carton or formed into chocolate chips and sold in 6 or 12-oz. packages.

SWEET COOKING CHOCOLATE

(German sweet chocolate) — similar to semi-sweet chocolate, but with a higher proportion of sugar and packaged in 4-oz. bars.

MILK CHOCOLATE

Sweet chocolate with milk added and packaged in various-size bars and shapes.

WHITE CHOCOLATE

Not really chocolate in the true sense; a blend of milk and sugar cooked until it condenses into a solid. Some types contain cocoa butter; others contain artificial flavoring. Available in bars or chunks.

ALMOND BARK

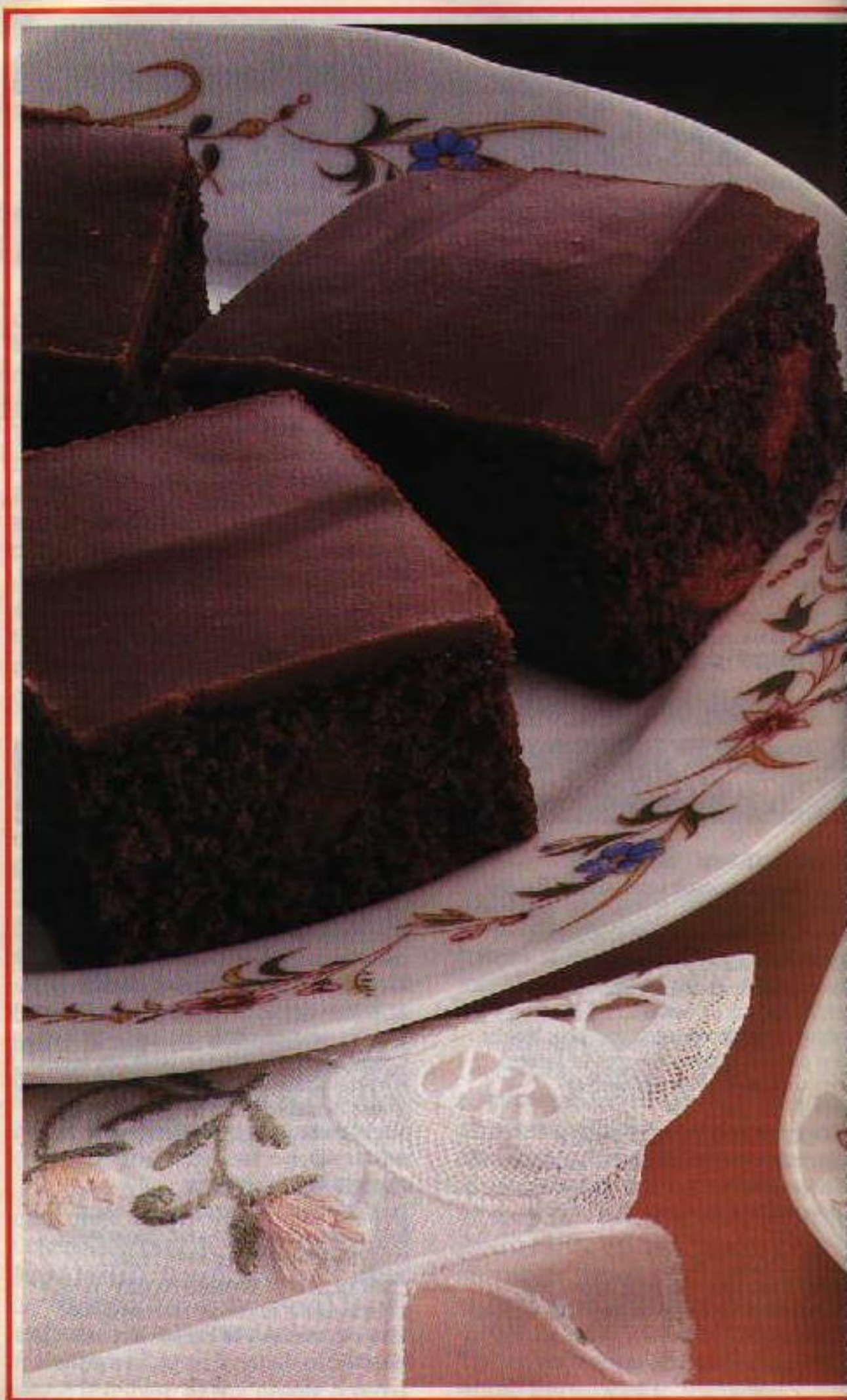
(Vanilla-flavored candy coating) — a compound made with vegetable fats instead of cocoa butter, with coloring and flavorings added. Available in 1½-lb. packages or in blocks and round discs where candy making supplies are sold.

UNSWEETENED COCOA

Pure chocolate with most of the cocoa butter removed and ground into powder form, available in 8 or 16-oz. cans.

CHOCOLATE-FLAVORED SYRUP

A combination of cocoa, corn syrup and flavoring; available in various-size jars or cans.



Our Most Requested Chocolate Recipes



Our Most Requested Chocolate Recipes



Because YOU asked for them!

Some recipes, from kitchens across America, survived stringent testing and rigorous competition to take honored positions as Bake-Off® winners. Others were carefully created by our own home economists. And still others were inspired by convenience products like Pillsbury cake and brownie mixes, Ready To Spread Frostings and All Ready Pie Crusts. Whatever the origin of our most requested recipes, one thing is evident—each and every one holds a revered place in personal recipe collections across the country.

We took cues from you when selecting the popular choices for this chapter. Each day consumers telephone and write for copies of lost or misplaced Pillsbury favorites. This confirms time and again the timelessness of such famous favorites as Oatmeal Carmelitas, Snappy Turtle Cookies, French Silk Chocolate Pie and Tunnel of Fudge Cake. Other sweets, which have appeared over the years on product packages or in our cookbooks, offer a tasty tale of how baking techniques and products have changed, with the same high quality and good flavor always reliable.

Because these recipes are so important to you and to us, we continually update ingredients and methods so you can count on original goodness, prepared 1980's style. Never have desserts so delicious been so easy!



Deliciously easy, this often requested Bake-Off® Contest grand prize winning recipe uses few ingredients.

Chocolate Cherry Bars

BARs

1 pkg. Pillsbury Plus Devil's Food Cake Mix

21-oz. can cherry fruit pie filling

1 teaspoon almond extract

2 eggs, beaten

FROSTING

1 cup sugar

5 tablespoons margarine or butter

1/3 cup milk

6-oz. pkg. (1 cup) semi-sweet chocolate chips

Heat oven to 350°F. Grease and flour 15x10-inch jelly roll pan or 13x9-inch pan. In large bowl, combine all bar ingredients; stir until well mixed. Pour into prepared pan. Bake at 350°F in jelly roll pan for 20 to 30 minutes or in 13x9-inch pan for 25 to 30 minutes or until toothpick inserted in center comes out clean.

In small saucepan, combine sugar, margarine and milk. Bring to a boil; boil 1 minute, stirring constantly. Remove from heat; stir in chocolate chips until smooth. Pour over warm bars. Cool. Cut into bars; garnish as desired. 36 bars.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F in 15x10-inch jelly roll pan for 20 to 30 minutes or in 13x9-inch pan for 25 to 30 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA PER SERVING	
1 BAR			
CALORIES	150	PROTEIN	2%
PROTEIN	3g	VITAMIN A	2%
CARBOHYDRATE	26g	VITAMIN C	*
FAT	5g	THIAMINE	2%
CHOLESTEROL	15mg	RIBOFLAVIN	2%
SODIUM	140mg	NIACIN	*
POTASSIUM	60mg	CALCIUM	4%
		IRON	2%

*Contains less than 2% of the U.S. RDA of this nutrient.

Your family can participate in making this recipe by helping to unwrap the caramels. Favorite flavors and textures are incorporated in this popular bar.

Caramel Layer Choco-Squares

14-oz. pkg. vanilla caramels, unwrapped

1/3 cup evaporated milk

1 pkg. Pillsbury Plus German Chocolate Cake Mix

1 cup chopped nuts

1/2 cup margarine or butter, softened

2 tablespoons evaporated milk

6-oz. pkg. (1 cup) semi-sweet chocolate chips

Heat oven to 350°F. In medium saucepan over low heat, combine caramels and 1/3 cup evaporated milk, stirring constantly until caramels are melted. In large bowl, combine cake mix, nuts, margarine and 2 tablespoons evaporated milk. Mix well. Press half of dough into bottom of ungreased 13x9-inch pan; reserve remaining dough for topping.

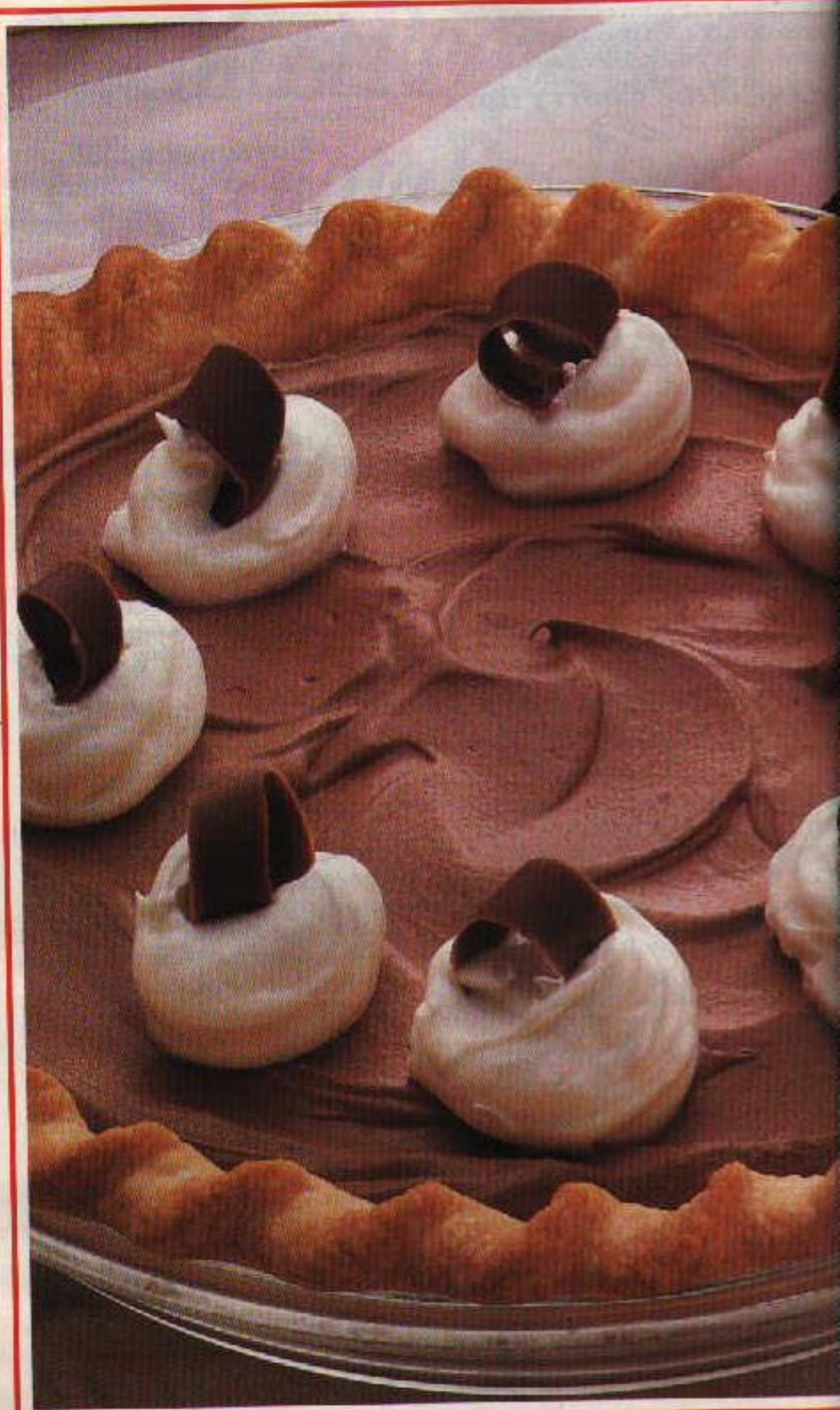
Bake at 350°F for 8 minutes. Sprinkle chocolate chips evenly over partially baked crust. Carefully spread caramel mixture over chocolate chips. Crumble reserved dough over caramel mixture. Return to oven and bake 15 to 18 minutes or until filling is set. Cool completely; cut into squares. 36 bars.

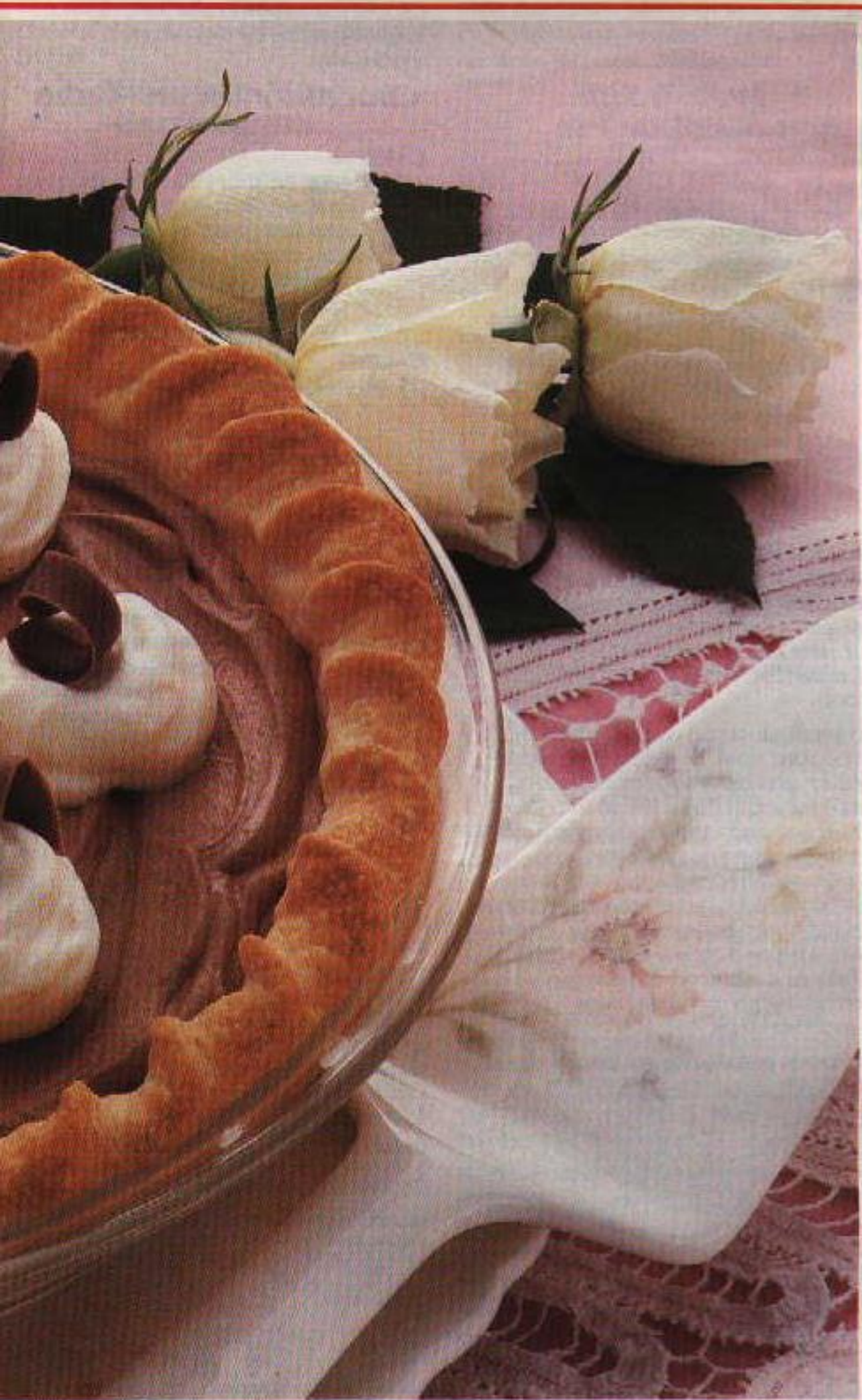
HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA PER SERVING	
1 SQUARE			
CALORIES	180	PROTEIN	2%
PROTEIN	2g	VITAMIN A	2%
CARBOHYDRATE	23g	VITAMIN C	*
FAT	9g	THIAMINE	4%
CHOLESTEROL	0mg	RIBOFLAVIN	4%
SODIUM	160mg	NIACIN	2%
POTASSIUM	80mg	CALCIUM	4%
		IRON	4%

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Rich and smooth as silk, this classic pie originated in Pillsbury's 3rd Bake-Off® Contest in 1951.

French Silk Chocolate Pie

CRUST

15-oz. pkg. Pillsbury All Ready Pie Crusts

1 teaspoon flour

FILLING

3 oz. (3 squares) unsweetened chocolate, chopped

$\frac{3}{4}$ cup butter or margarine, softened

1 cup sugar

1½ teaspoons vanilla

3 eggs

Whipped cream

Chocolate Curls (see Index)

Heat oven to 450°F. Prepare pie crust according to package directions for **unfilled one-crust pie** using 9-inch pie pan. (Refrigerate remaining crust for later use.) Bake at 450°F for 9 to 11 minutes or until lightly browned. Cool.

In small saucepan over low heat, melt chocolate; cool. In large bowl, cream butter; gradually add sugar, beating until light and fluffy. Blend in cooled chocolate and vanilla. Add eggs, one at a time, beating at medium speed 5 minutes after each addition. Pour into cooled, baked crust. Refrigerate at least 2 hours before serving. Garnish with whipped cream and Chocolate Curls, or as desired. Store any remaining pie in refrigerator. 8 to 10 servings.

NUTRITION INFORMATION PER SERVING*

SERVING SIZE: 1/10 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	420	PROTEIN	6%
PROTEIN	4g	VITAMIN A	15%
CARBOHYDRATE	34g	VITAMIN C	*
FAT	30g	THIAMINE	*
CHOLESTEROL	130mg	RIBOFLAVIN	4%
SODIUM	300mg	NIACIN	*
POTASSIUM	120mg	CALCIUM	2%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

Choose this yummy cake for Valentine's Day or any other special day.

Chocolate Lovers' Cake

CAKE

1 pkg. Pillsbury Plus Devil's Food Cake Mix

1 cup dairy sour cream

$\frac{3}{4}$ cup water

$\frac{1}{3}$ cup oil

3 eggs

4-oz. bar milk chocolate, grated

FILLING

21-oz. can cherry fruit pie filling

1 cup whipping cream, whipped, sweetened

$\frac{1}{4}$ cup sliced almonds

Chocolate Curls, if desired (see Index)

Heat oven to 350°F. Grease and flour two 9-inch round cake pans. In large bowl, combine cake mix, sour cream, water, oil and eggs at low speed until moistened; beat 2 minutes at **highest** speed. Gently fold in grated chocolate. Pour batter evenly into prepared pans. Bake at 350°F for 35 to 45 minutes or until cake springs back when touched lightly in center. Cool 15 minutes, remove from pans. Cool completely.

Place 1 cake layer bottom side up on serving plate. Spoon or pipe 1 cup of whipped cream around top edge of cake. Spoon half of cherry filling over center of cake. Top with remaining cake layer bottom side down. Spoon remaining cherry filling in heart-shape over center of cake. Spoon or pipe remaining whipped cream around edge of heart. Garnish with almonds and additional Chocolate Curls. Store in refrigerator. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F for 30 to 40 minutes.

NUTRITION INFORMATION PER SERVING*

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	400	PROTEIN	6%
PROTEIN	4g	VITAMIN A	10%
CARBOHYDRATE	47g	VITAMIN C	*
FAT	22g	THIAMINE	6%
CHOLESTEROL	80mg	RIBOFLAVIN	9%
SODIUM	290mg	NIACIN	4%
POTASSIUM	170mg	CALCIUM	10%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

This recipe from the 30th Bake-Off® Contest is one of our most requested recipes.

Chocolate Mint Parfait Bars



BASE

- 1 pkg. Pillsbury Plus Devil's Food or Chocolate Mint Cake Mix
- 1/3 cup margarine or butter, softened
- 1 egg

FILLING

- 1 envelope unflavored gelatin
- 1/4 cup boiling water
- 4 cups powdered sugar
- 1/2 cup margarine or butter, softened
- 1/2 cup shortening
- 1/4 teaspoon peppermint extract
- 2 to 3 drops green food color

FROSTING

- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- 3 tablespoons margarine or butter

Heat oven to 350°F. Grease 15x10-inch jelly roll pan. In large bowl, combine all base ingredients at low speed until crumbly. Press into bottom of prepared pan. Bake at 350°F for 10 minutes. Cool completely.

Dissolve gelatin in boiling water; cool slightly. In large bowl, combine dissolved gelatin and 2 cups powdered sugar. Add 1/2 cup margarine, shortening, peppermint extract and food color; beat 1 minute at medium speed or until smooth and creamy. Blend in remaining 2 cups powdered sugar until smooth. Spread filling evenly over cooled base.

In small saucepan over low heat, melt chocolate chips and 3 tablespoons margarine, stirring constantly until well blended. Spoon frosting evenly over filling, carefully spreading to cover. Refrigerate until firm; cut into bars. Let stand at room temperature about 20 minutes before serving. Store any remaining bars in refrigerator. 48 bars.

HIGH ALTITUDE—Above 3500 Feet.
No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA	
1 BAR		PER SERVING	
CALORIES	160	PROTEIN	•
PROTEIN	1g	VITAMIN A	2%
CARBOHYDRATE	18g	VITAMIN C	•
FAT	9g	THIAMINE	•
CHOLESTEROL	5mg	RIBOFLAVIN	•
SODIUM	15mg	NIACIN	•
POTASSIUM	35mg	CALCIUM	2%
		IRON	•

*Contains less than 2% of the U.S. RDA of this nutrient.

Pieces of angel food cake that are scooped from the center of the cake can make a quick English trifle. Simply tear the cake into 1 to 2-inch pieces and layer with sliced strawberries, bananas and whipped cream.

Chocolate Cream-Filled Angel Food Dessert



CAKE

- 1 (8-inch) prepared tube-shaped angel food cake

FILLING

- 3 cups whipping cream
- 1 1/2 cups powdered sugar
- 3/4 cup unsweetened cocoa

Slice 1 inch off top of cake; reserve. To make a tunnel, slice down into cake about 1 inch from inner and outer edges. Scoop out cake within cuts, leaving about 1 inch of cake to form a base. (Use removed cake pieces for another dessert.)

In large bowl, beat whipping cream, powdered sugar and cocoa until stiff peaks form. Fill tunnel of cake. Replace top cake layer. Frost sides and top. Garnish as desired. Store in refrigerator. 16 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA	
1/16 OF RECIPE		PER SERVING	
CALORIES	250	PROTEIN	6%
PROTEIN	4g	VITAMIN A	10%
CARBOHYDRATE	30g	VITAMIN C	•
FAT	17g	THIAMINE	2%
CHOLESTEROL	60mg	RIBOFLAVIN	8%
SODIUM	130mg	NIACIN	•
POTASSIUM	85mg	CALCIUM	2%
		IRON	4%

*Contains less than 2% of the U.S. RDA of this nutrient.

This Bake-Off® favorite has been revised somewhat over the years. It is an irresistible chocolate caramel bar.

Oatmeal Carmelitas

CRUST

- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 2 cups quick-cooking rolled oats
- 1½ cups firmly packed brown sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1¼ cups margarine or butter, softened

FILLING

- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- ½ cup chopped nuts
- 12-oz. jar (1 cup) caramel ice cream topping
- 3 tablespoons flour

Heat oven to 350°F. Grease 13x9-inch pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine all crust ingredients at low speed until crumbly. Press half of crumb mixture, about 3 cups, into bottom of prepared pan. Reserve remaining crumb mixture for topping. Bake at 350°F for 10 minutes.

Sprinkle warm base with chocolate chips and nuts. Combine caramel topping and 3 tablespoons flour; drizzle evenly over chocolate chips and nuts. Sprinkle with reserved crumbs. Bake an additional 18 to 22 minutes or until golden brown. Cool completely. Refrigerate 1 to 2 hours; cut into bars. 36 bars.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:	PERCENT U.S. RDA	
1 BAR	PER SERVING	
CALORIES	200	2%
PROTEIN	2g	4%
CARBOHYDRATE	28g	10%
FAT	9g	18%
CHOLESTEROL	0mg	0%
SODIUM	210mg	4%
POTASSIUM	90mg	6%
	IRON	10%

*Contains less than 2% of the U.S. RDA of this nutrient.

Delectable and fudgy, this brownie has a marbling of cream cheese.

Zebra Brownies

FILLING

- 2 (3-oz.) pkg. cream cheese, softened
- ¼ cup sugar
- ½ teaspoon vanilla
- 1 egg

BROWNIES

- 21½-oz. pkg. Pillsbury Family Size Deluxe Fudge Brownie Mix
- ⅓ cup very hot tap water
- ⅓ cup oil
- 1 egg

Heat oven to 350°F. Generously grease bottom only of 13x9-inch pan. In small bowl, beat all filling ingredients until smooth; set aside. In large bowl, combine all brownie ingredients; beat 50 strokes with spoon. Spread half of batter in prepared pan. Pour cream cheese mixture over batter, spreading to cover. Place spoonfuls of remaining batter on top of cream cheese. Marble by pulling knife through batter in wide curves; turn pan and repeat.

Bake at 350°F for 30 to 35 minutes or until set. **DO NOT OVERBAKE.** Cool completely. Refrigerate at least 1 hour; cut into bars. Store in refrigerator. 36 bars.

HIGH ALTITUDE—Above 3500 Feet: Add 2 tablespoons flour to dry brownie mix. Bake as directed above.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:	PERCENT U.S. RDA	
1 BAR	PER SERVING	
CALORIES	110	2%
PROTEIN	1g	2%
CARBOHYDRATE	15g	3%
FAT	5g	10%
CHOLESTEROL	20mg	4%
SODIUM	80mg	2%
POTASSIUM	30mg	1%
	IRON	2%

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This recipe remains popular year after year. The filling will bake up between the layers creating a creamy ribbon.

Double Fudge Fancifill

FILLING

- 1/4 cup sugar
- 1 tablespoon cornstarch
- 8-oz. pkg. cream cheese, softened
- 2 tablespoons margarine or butter, softened
- 2 tablespoons milk
- 1/2 teaspoon vanilla
- 1 egg

CAKE

- 1 pkg. Pillsbury Plus Devil's Food Cake Mix
- 1 cup water
- 1/4 cup oil
- 3 eggs

FROSTING

- 1 can Pillsbury Ready To Spread Chocolate Fudge Frosting Supreme

Heat oven to 350°F. Grease and flour 13x9-inch pan. In small bowl, combine all filling ingredients; beat at highest speed until smooth and creamy. Set aside. In large bowl, combine all cake ingredients and beat at low speed until moistened. Beat 2 minutes at **highest** speed. Pour half of batter into prepared pan. Pour filling mixture over batter; spread carefully to cover. Pour remaining batter evenly over filling.

Bake at 350°F for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost; garnish as desired. Cover; store in refrigerator. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Omit milk in filling. Add 1/4 cup flour to dry cake mix. Bake at 375°F for 35 to 45 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE	PERCENT U.S. RDA PER SERVING	
CALORIES	550	PROTEIN 6%
PROTEIN	4g	VITAMIN A 6%
CARBOHYDRATE	45g	VITAMIN C *
FAT	21g	THIAMINE 6%
CHOLESTEROL	80mg	RIBOFLAVIN 6%
SODIUM	410mg	NIACIN 2%
POTASSIUM	140mg	CALCIUM 10%
		IRON 6%

*Contains less than 2% of the U.S. RDA of this nutrient.

This recipe was developed for those of you requesting an easy cookie made from a cake mix. The cookies puff during baking and when removed from the oven settle to form a pretty crinkled top.

German Chocolate Cake Mix Cookies

- 1 pkg. Pillsbury Plus German Chocolate Cake Mix
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- 1/2 cup rolled oats
- 1/2 cup raisins
- 1/2 cup margarine or butter, melted
- 2 eggs, slightly beaten

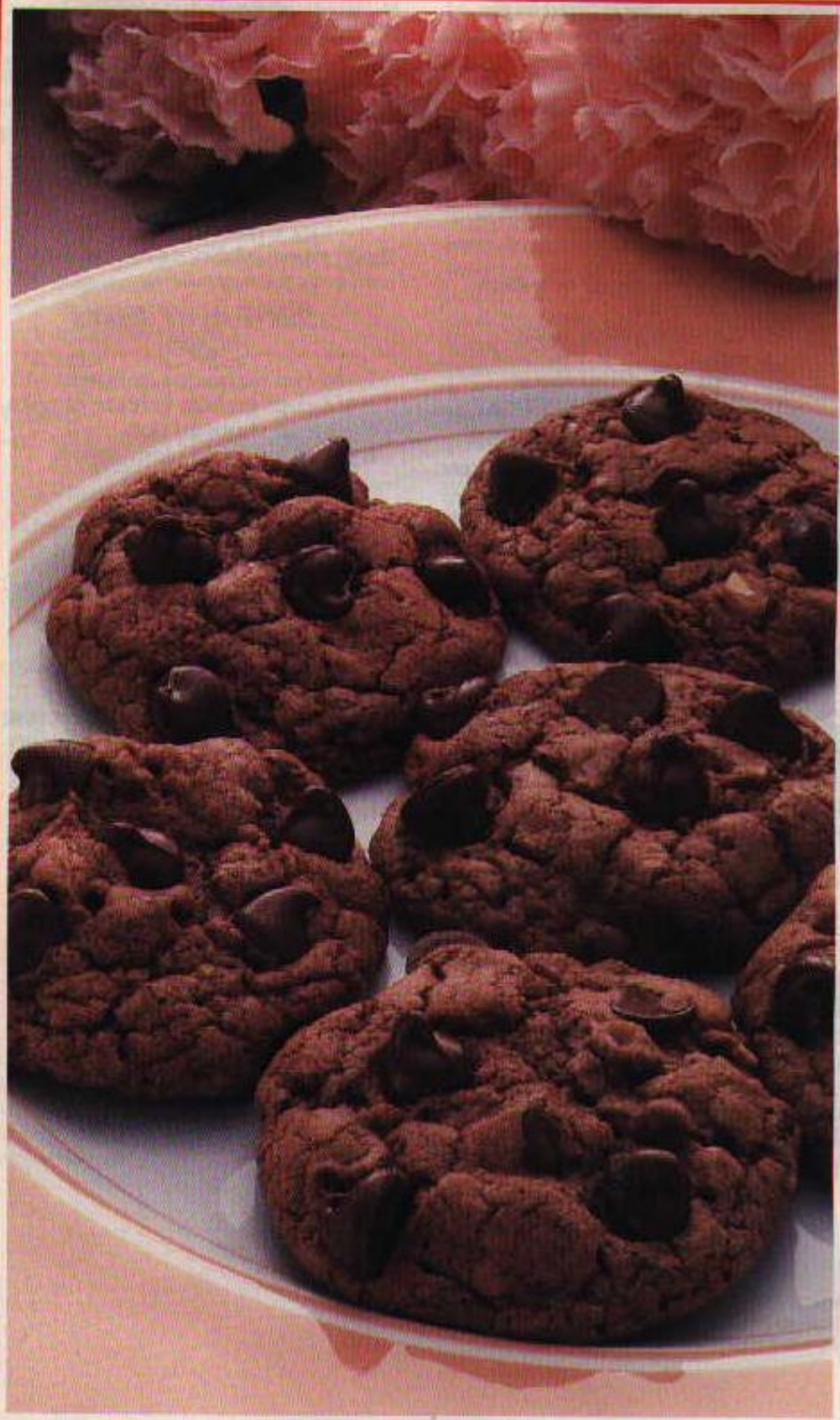
Heat oven to 350°F. In large bowl, combine all ingredients; blend well. Drop dough by rounded teaspoonful 2 inches apart on ungreased cookie sheets. Bake at 350°F for 8 to 10 minutes or until set. Cool 1 minute; remove from cookie sheets. 6 dozen cookies.

HIGH ALTITUDE—Above 3500 Feet: Add 2 tablespoons flour to dry cake mix. Bake as directed above.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 COOKIE	PERCENT U.S. RDA PER SERVING	
CALORIES	60	PROTEIN *
PROTEIN	1g	VITAMIN A *
CARBOHYDRATE	8g	VITAMIN C *
FAT	3g	THIAMINE 2%
CHOLESTEROL	8mg	RIBOFLAVIN *
SODIUM	75mg	NIACIN *
POTASSIUM	25mg	CALCIUM *
		IRON 4%

*Contains less than 2% of the U.S. RDA of this nutrient.



When this recipe won a prize in the Bake-Off® Contest, it was made with a frosting mix that is no longer available. Because of its great popularity, the recipe has been revised to make the fudge tunnel from scratch.

Tunnel of Fudge Cake

CAKE

- 1 3/4 cups margarine or butter, softened
- 1 3/4 cups granulated sugar
- 6 eggs
- 2 cups powdered sugar
- 2 1/4 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 3/4 cup unsweetened cocoa
- 2 cups chopped walnuts*

GLAZE

- 3/4 cup powdered sugar
- 1/4 cup unsweetened cocoa
- 1 1/2 to 2 tablespoons milk

Heat oven to 350°F. Grease and flour 12-cup fluted tube pan or 10-inch tube pan. In large bowl, beat margarine and granulated sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Gradually add powdered sugar; blend well. Lightly spoon flour into measuring cup; level off. By hand, stir in remaining cake ingredients until well blended. Spoon batter into prepared pan; spread evenly. Bake at 350°F for 58 to 62 minutes.** Cool upright in pan on wire rack 1 hour; invert onto serving plate. Cool completely.

In small bowl, combine all glaze ingredients until well blended. Spoon over top of cake, allowing some to run down sides. Store tightly covered. 16 servings.

TIPS: *Nuts are essential for the success of this recipe.

**Since this cake has a soft tunnel of fudge, an ordinary doneness test cannot be used. Accurate oven temperature and bake time are critical.

HIGH ALTITUDE—Above 3500 Feet: Increase flour to 2 3/4 cups plus 3 tablespoons. Bake as directed above.

NUTRITION INFORMATION PER SERVING		PERCENT U.S. RDA
SERVING SIZE:	1/16 OF RECIPE	PER SERVING
CALORIES	580	10%
PROTEIN	7g	10%
CARBOHYDRATE	96g	19%
FAT	33g	65%
CHOLESTEROL	100mg	20%
SODIUM	300mg	6%
POTASSIUM	170mg	3%

*Contains less than 2% of the U.S. RDA of this nutrient.

Rich, creamy, delicious and so easy with only six ingredients.

Six-Layer Bars

- 1/2 cup margarine or butter
- 1 1/2 cups graham cracker crumbs
- 1 cup chopped nuts
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- 1 1/2 cups coconut
- 14-oz. can sweetened condensed milk

Heat oven to 350°F. In 13x9-inch pan, melt margarine while heating oven. Combine crumbs with margarine; press into bottom of pan. Sprinkle with nuts, chocolate chips and coconut. Pour sweetened condensed milk over mixture. Bake at 350°F for 20 to 30 minutes or until lightly browned. Cool; cut into bars. 36 bars.

NUTRITION INFORMATION PER SERVING		PERCENT U.S. RDA
SERVING SIZE:	1 BAR	PER SERVING
CALORIES	340	6%
PROTEIN	2g	4%
CARBOHYDRATE	14g	28%
FAT	9g	18%
CHOLESTEROL	4mg	1%
SODIUM	70mg	1%
POTASSIUM	100mg	2%

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One of the most popular three-layer bars ever!

Rocky Road Fudge Bars

BASE

- ½ cup margarine or butter
- 1 oz. (1 square) unsweetened chocolate, chopped
- 1 cup Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 2 eggs
- ¾ cup chopped nuts

FILLING

- 8-oz. pkg. cream cheese, softened, reserving 2 oz. for frosting
- ¼ cup margarine or butter, softened
- ½ cup sugar
- 2 tablespoons flour
- ½ teaspoon vanilla
- 1 egg
- ¼ cup chopped nuts
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips

FROSTING

- 2 cups miniature marshmallows
- ¼ cup margarine or butter
- ¼ cup milk
- 1 oz. (1 square) unsweetened chocolate, chopped
- Reserved 2 oz. cream cheese
- 3 cups powdered sugar, sifted
- 1 teaspoon vanilla

Heat oven to 350°F. Grease and flour 13x9-inch pan. In large saucepan over low heat, melt ½ cup margarine and 1 oz. unsweetened chocolate, stirring constantly until smooth. Lightly spoon flour into measuring cup; level off. Add 1 cup flour and remaining base ingredients; mix well. Spread into prepared pan.

In small bowl, combine all filling ingredients except ¼ cup nuts and chocolate chips. Beat 1 minute at medium speed until smooth and fluffy; stir in nuts. Spread over chocolate mixture; sprinkle evenly with chocolate chips. Bake at 350°F for 25 to 35 minutes or until toothpick inserted in center comes out clean.

Immediately sprinkle marshmallows over top. Return to oven and bake an additional 2 minutes. In large saucepan over low heat, combine ¼ cup margarine, milk, 1 oz. unsweetened chocolate and reserved 2 oz. cream cheese; stir until well blended. Remove from heat; stir in powdered sugar and 1 teaspoon vanilla until smooth. Immediately pour frosting over marshmallows and lightly swirl with knife to marble. Refrigerate until firm; cut into bars. 48 bars.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA PER SERVING	
1 BAR		PROTEIN	2%
CALORIES	160	VITAMIN A	4%
PROTEIN	2g	VITAMIN C	•
CARBOHYDRATE	19g	THIAMINE	2%
FAT	9g	RIBOFLAVIN	2%
CHOLESTEROL	20mg	NIACIN	•
SODIUM	70mg	CALCIUM	2%
POTASSIUM	90mg	IRON	2%

*Contains less than 2% of the 11% RDA of this nutrient.

This cookie takes the shape of the surprise chocolate mint in the center. They are great to enjoy with a cup of coffee.

Starlight Mint Surprise Cookies

- 1 cup sugar
- ½ cup firmly packed brown sugar
- ¾ cup margarine or butter, softened
- 2 eggs
- 2 tablespoons water
- 1 teaspoon vanilla
- 3 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 (6-oz.) pkg. solid chocolate mint candy wafers, unwrapped
- 60 nut halves

In large bowl, combine sugar, brown sugar, margarine, eggs, water and vanilla; mix well. Lightly spoon flour into measuring cup; level off. Stir in flour, soda and salt; mix well. Chill dough at least 2 hours.

Heat oven to 375°F. Enclose each wafer completely in about 1 tablespoonful of dough; place 2 inches apart on ungreased cookie sheets. Top each with nut half. Bake at 375°F. for 7 to 9 minutes or until light golden brown. 5 dozen cookies.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE		PER SERVING	
CALORIES	100	PROTEIN	*
PROTEIN	1g	VITAMIN A	2%
CARBOHYDRATE	15g	VITAMIN C	*
FAT	5g	THIAMINE	2%
CHOLESTEROL	8mg	RIBOFLAVIN	*
SODIUM	65mg	NIACIN	*
POTASSIUM	40mg	CALCIUM	*
		IRON	2%

*Contains less than 2% of the U.S. RDA of this nutrient.





This Bake-Off® Contest winner puts together chocolate and nuts in a rich brown sugar cookie mixture for an entertaining and unusual shape.

Snappy Turtle Cookies



COOKIES

- 1/2 cup firmly packed brown sugar
- 1/2 cup margarine or butter, softened
- 1/4 teaspoon vanilla
- 1/8 teaspoon maple flavoring, if desired
- 1 egg
- 1 egg, separated
- 1 1/2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/2 to 2 cups split pecan halves

FROSTING

- 1/3 cup semi-sweet chocolate chips
- 3 tablespoons milk
- 1 tablespoon margarine or butter
- 1 cup powdered sugar

In medium bowl, beat brown sugar and 1/2 cup margarine until light and fluffy. Add vanilla, maple flavoring, 1 whole egg and 1 egg yolk; beat well. Lightly spoon flour into measuring cup, level off. Stir in flour, baking soda and salt; mix well. Refrigerate dough for easier handling.

Heat oven to 350°F. Grease cookie sheets. Arrange pecan pieces in groups of 5 on prepared cookie sheets to resemble head and legs of turtle. Beat 1 reserved egg white. Shape rounded teaspoonful of dough into balls. Dip bottoms into egg white and press lightly onto pecans. (Tips of pecans should show.) Bake at 350°F for 10 to 12 minutes or until light golden brown around edges. **DO NOT OVERBAKE.** Remove from cookie sheets immediately. Cool.

In small saucepan over low heat, combine chocolate chips, milk and 1 tablespoon margarine over low heat, stir until smooth. Remove from heat, stir in powdered sugar. If necessary, add additional powdered sugar for spreading consistency. Frost cookies. 3 1/2 dozen cookies.

HIGH ALTITUDE—Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA
1 COOKIE		PER SERVING
CALORIES	110	PROTEIN
PROTEIN	1g	VITAMIN A
CARBOHYDRATE	10g	VITAMIN C
FAT	7g	THIAMINE
CHOLESTEROL	10mg	RIBOFLAVIN
SODIUM	50mg	NIACIN
POTASSIUM	45mg	CALCIUM
		IRON

*Contains less than 2% of the U.S. RDA of this nutrient.

COOK'S NOTE

What is the gray discoloration found on chocolate?

This is called "bloom." When chocolate is stored at temperatures above 78°F, it melts, causing the cocoa butter to rise to the surface. This is called "cocoa butter bloom." When condensation causes sugar to dissolve and rise to the surface, it is called "sugar bloom."

Bloom does not affect the flavor or quality of chocolate and when used in a recipe, it will regain its original color. To prevent bloom, store chocolate tightly covered in a cool, dry place.

For a little variety, try chunks of chocolate in place of chocolate chips—see tip below for directions.

Chocolate Chip Cookies

- ¾ cup firmly packed brown sugar
- ½ cup sugar
- ½ cup margarine or butter, softened
- ½ cup shortening
- 1 ½ teaspoons vanilla
- 1 egg
- 1 ¾ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- ½ cup chopped nuts or sunflower nuts, if desired

Heat oven to 375°F. In large bowl, beat brown sugar, sugar, margarine and shortening until light and fluffy. Add vanilla and egg; beat well. Lightly spoon flour into measuring cup; level off. Add flour, baking soda and salt; mix well. Stir in chocolate chips and nuts. Drop dough by teaspoonful 2 inches apart onto ungreased cookie sheets. Bake at 375°F. for 8 to 10 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets. 4 dozen cookies.

TIP: To make Chocolate Chunk Cookies, substitute 8 oz. coarsely chopped semi-sweet chocolate for chocolate chips. Drop dough by tablespoonful 3 inches apart onto ungreased cookie sheets. Bake at 375°F. for 9 to 12 minutes or until light golden brown. 3 dozen cookies.

HIGH ALTITUDE—Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING	
SERVING SIZE:	PERCENT U.S. RDA
1 COOKIE	PER SERVING
CALORIES	100
PROTEIN	1g
CARBOHYDRATE	11g
FAT	6g
CHOLESTEROL	5mg
SODIUM	70mg
POTASSIUM	40mg
	IRON

*Contains less than 2% of the U.S. RDA of this nutrient

This recipe makes two scrumptious 9-inch pies. Enjoy one immediately and save the other one for another occasion.

Brownie Sundae Pies

BROWNIES

- 22 ½-oz. pkg. Pillsbury Deluxe Fudge Brownie Mix
- ½ cup very hot tap water
- ½ cup oil
- 2 eggs

TOPPING

- 12-oz. jar (1 cup) fudge ice cream topping
- ½ gallon butter brickle or any flavor ice cream

Heat oven to 325°F. Grease two 9-inch pie pans. In large bowl, combine all brownie ingredients; beat 50 strokes with spoon. Pour batter into prepared pans. Bake at 325°F. for 20 to 25 minutes. **DO NOT OVERBAKE.** Cool completely.

Spread ½ cup ice cream topping on top of each brownie layer. Overlap large spoonfuls of ice cream to cover top; place in freezer. In small saucepan over low heat, soften remaining ice cream topping. Drizzle over ice cream. Cover; freeze several hours or overnight. Let stand at room temperature about 5 to 10 minutes before serving. 2 pies; 8 servings each.

HIGH ALTITUDE—Above 3500 Feet: Add 2 tablespoons flour to dry brownie mix. Bake at 325°F. for 25 to 30 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:	PERCENT U.S. RDA
1/18 OF RECIPE	PER SERVING
CALORIES	450
PROTEIN	5g
CARBOHYDRATE	58g
FAT	22g
CHOLESTEROL	60mg
SODIUM	210mg
POTASSIUM	180mg
	IRON

*Contains less than 2% of the U.S. RDA of this nutrient.



*Pictured top to bottom: Heavenly Chocolate Brownie Cookies p. 26,
Chocolate Chunk Pecan Brownies p. 25.*

Cookies & Bars



Cookies & Bars



The best in bite-sized

With December's confections now a mere memory, we offer a chapter brimming with edible suggestions for conquering those post-holiday blahs. Set your kitchen humming by stirring up several batches of tempting cookies, brownies, snaps or bars. After filling the cookie jar, you can pop extras in the freezer or share a plateful with a neighbor — a wonderful way to express "Happy New Year" greetings! Go a step further and team these freshly baked goodies with one of our toasty microwaved drinks found in Chapter Five. Certainly a reward to relish after a busy day at school or work or to greet an unexpected visitor.

And it's no wonder cookies and bars are so popular. They are quickly prepared, simple to serve, easy to eat and most can be toted and mailed with excellent results. This seductive sampling features flavors and textures to satisfy all ages and tastes and preparation steps to suit all skill levels.

Cookies for a centerpiece or special gift? You bet! Just take a peek at the intriguing Valentine Heart Bouquet. Heart-shaped, frosted cookies, cleverly arranged in a pretty vase with complementary ribbons and frothy baby's breath, can be a festive focal point for a special Valentine's Day dinner, an engagement celebration, a wedding shower, an anniversary reception or a magical candlelight dinner for two. And for a unique Valentine's Day greeting, wrap them in a gift box.



of orange melt in your mouth. With waxed paper between layers, store cookies in a covered container.

Orange Butter Cookies in Chocolate

COOKIE

- 1 cup sugar
- $\frac{3}{4}$ cup butter, softened
- 1 teaspoon vanilla
- 1 egg
- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking powder
- $\frac{3}{4}$ teaspoon salt
- 2 tablespoons grated orange peel

GLAZE

- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- $\frac{1}{4}$ cup shortening
- 3 tablespoons light corn syrup

Heat oven to 375°F. In large bowl, beat sugar and butter until light and fluffy. Add vanilla and egg; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour, baking powder, salt and orange peel. Roll dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. Flatten with bottom of glass dipped in sugar to $\frac{1}{8}$ to $\frac{1}{4}$ -inch thickness. Bake at 375°F for 6 to 8 minutes or until edges are lightly browned. Cool 1 minute; remove from cookie sheets.

In small saucepan over low heat, combine glaze ingredients, stirring constantly until smooth. Remove from heat. Pour glaze into glass measuring cup; set in pan of hot water. Dip $\frac{1}{2}$ of each cookie into glaze; shake off excess chocolate. Place dipped cookies on waxed paper-lined cookie sheets. Chill until glaze is set, about 10 minutes. 6 dozen cookies.

HIGH ALTITUDE—Above 3500 Feet:
No change.

1 COOKIE	PER SERVING
CALORIES	70
PROTEIN	1g
CARBOHYDRATE	7g
FAT	4g
CHOLESTEROL	8mg
SODIUM	50mg
POTASSIUM	15mg
	PROTEIN
	VITAMIN A
	VITAMIN C
	THIAMINE
	RIBOFLAVIN
	NIACIN
	CALCIUM
	IRON

*Contains less than 2% of the U.S. RDA of this nutrient.

This culinary inspiration was developed for chocobolics. A moist, nut-textured, intensely flavored brownie to satisfy that chocolate craving...at least for a little while.

Chocolate Chunk Pecan Brownies

- 1 cup margarine or butter
- 2 cups sugar
- 2 teaspoons vanilla
- 4 eggs, slightly beaten
- 1 cup Pillsbury's BEST® All Purpose or Unbleached Flour
- $\frac{1}{2}$ cup unsweetened cocoa
- $\frac{1}{2}$ teaspoon salt
- 8 oz. (8 squares) semi-sweet chocolate, coarsely chopped
- 1 cup chopped pecans

Heat oven to 350°F. Grease 13x9-inch pan. In medium saucepan over low heat, melt margarine. Add sugar, vanilla and eggs; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour, cocoa and salt; mix well. Add chocolate and pecans. Pour into prepared pan. Bake at 350°F for 30 to 40 minutes or until set. Cool; cut into bars. 36 bars.

HIGH ALTITUDE—Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:	PERCENT U.S. RDA
1 BAR	PER SERVING
CALORIES	170
PROTEIN	2g
CARBOHYDRATE	19g
FAT	10g
CHOLESTEROL	30mg
SODIUM	105mg
POTASSIUM	55mg
	PROTEIN
	VITAMIN A
	VITAMIN C
	THIAMINE
	RIBOFLAVIN
	NIACIN
	CALCIUM
	IRON

*Contains less than 2% of the U.S. RDA of this nutrient.

Probably one of the best little cookies you'll ever eat. This recipe requires the use of parchment paper which is readily available at a supermarket or specialty food store.

Heavenly Chocolate Brownie Cookies



- 4 oz. (4 squares) semi-sweet chocolate, chopped
- 2 oz. (2 squares) unsweetened chocolate, chopped
- 1/3 cup margarine or butter
- 3/4 cup sugar
- 1 1/2 teaspoons instant coffee granules
- 2 eggs
- 1/2 cup Pillsbury's BEST® All Purpose or Unbleached Flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup milk chocolate chips
- 3/4 cup chopped walnuts

Heat oven to 350°F. Cover cookie sheets with parchment paper. In small saucepan over low heat, melt semi-sweet chocolate, unsweetened chocolate and margarine, stirring constantly until smooth. Remove from heat; cool. In large bowl, beat sugar, instant coffee and eggs at highest speed for 2 to 3 minutes. Blend in melted chocolate. Lightly spoon flour into measuring cup; level off. Stir in flour, baking powder and salt; mix well. Stir in milk chocolate chips and walnuts; mix well.

Drop dough by teaspoonful 2 inches apart onto prepared cookie sheets. Bake at 350°F for 7 to 11 minutes or until tops of cookies are cracked. DO NOT OVERBAKE. Cool 1 minute; remove from parchment paper. 3 dozen cookies.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1 COOKIE		PERCENT U.S. RDA PER SERVING	
CALORIES	110	PROTEIN	2%
PROTEIN	1g	VITAMIN A	•
CARBOHYDRATE	10g	VITAMIN C	•
FAT	7g	THIAMINE	•
CHOLESTEROL	15mg	RIBOFLAVIN	•
SODIUM	10mg	NIACIN	•
POTASSIUM	55mg	CALCIUM	•
		IRON	2%

*Contains less than 2% of the U.S. RDA of this nutrient.

The flavor is delectable in this tender, shaped cookie with a surprise chunk of creamy white chocolate in the center. What a treat!

White Capped Mocha Cookies



COOKIE

- 1/2 cup firmly packed brown sugar
- 1/4 cup sugar
- 1/2 cup margarine or butter, softened
- 8-oz. pkg. cream cheese, softened, reserving 2 oz. for frosting
- 2 teaspoons instant coffee
- 2 teaspoons hot water
- 1 egg
- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1/4 cup unsweetened cocoa
- 1 teaspoon baking powder

FILLING

- 2 to 3 oz. vanilla-flavored candy coating or white chocolate, cut into small pieces (about 1/4-inch cubes)

FROSTING

- 1 cup powdered sugar
- Reserved 2 oz. cream cheese, softened
- 2 to 3 teaspoons milk

Heat oven to 350°F. In large bowl, beat brown sugar, sugar, margarine and 6 oz. cream cheese until light and fluffy. Dissolve instant coffee in hot water. Add dissolved coffee and egg; blend well. Lightly spoon flour into measuring cup; level off. Add flour, cocoa and baking powder; mix well.

Shape one level tablespoon dough around a small chunk of candy coating, covering completely. Place 2 inches apart on cookie sheets. Bake at 350°F for 8 to 11 minutes. Cool.

In small bowl, blend frosting ingredients, adding 1 teaspoon milk at a time for desired consistency. Frost cooled cookies. 4 1/2 dozen cookies.

HIGH ALTITUDE—Above 3500 Feet: Decrease baking powder to 1/2 teaspoon. Bake as directed above.

NUTRITION INFORMATION PER SERVING		
SERVING SIZE:		PERCENT U.S. RDA
1 COOKIE		PER SERVING
CALORIES	100	PROTEIN
PROTEIN	1g	VITAMIN A
CARBOHYDRATE	10g	VITAMIN C
FAT	4g	THIAMINE
CHOLESTEROL	10mg	RIBOFLAVIN
SODIUM	45mg	NIACIN
POTASSIUM	30mg	CALCIUM
		IRON

*Contains less than 2% of the U.S. RDA of this nutrient.

A classic butterscotch brownie deliciously laced with milk chocolate chips in the bar and a creamy milk chocolate frosting. The butterscotch and milk chocolate flavors complement each other nicely.

Butterscotch Milk Chocolate Chip Bars



BAR

- 1½ cups firmly packed brown sugar
- ½ cup margarine or butter, softened
- 2 teaspoons vanilla
- 2 eggs
- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 2 teaspoons baking powder *
- ½ teaspoon salt
- 11.5-oz. pkg. (1⅞ cups) milk chocolate chips, reserving 1 cup for frosting
- ½ cup chopped nuts, if desired

FROSTING

- Reserved 1 cup milk chocolate chips
- ¼ cup margarine or butter
- 1¼ cups powdered sugar
- Dash salt
- 3 tablespoons milk
- 1 teaspoon vanilla

Heat oven to 350°F. Grease 13x9-inch pan. In large bowl, beat brown sugar and ½ cup margarine until light and fluffy. Add 2 teaspoons vanilla and eggs; blend well. Lightly spoon flour

into measuring cup; level off. Add flour, baking powder and ½ teaspoon salt; mix well. Add ⅔ cup milk chocolate chips and nuts. Spread into prepared pan. Bake at 350°F. for 15 to 20 minutes or until edges are light brown. DO NOT OVERBAKE. Cool.

In small saucepan over low heat, melt 1 cup milk chocolate chips and ¼ cup margarine, stirring constantly until smooth. Remove from heat. Add powdered sugar, dash salt, milk and 1 teaspoon vanilla; blend well. Spread over cooled bars. Cut into bars. 36 bars.

HIGH ALTITUDE—Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING		
SERVING SIZE:		PERCENT U.S. RDA
1 BAR		PER SERVING
CALORIES	170	PROTEIN
PROTEIN	2g	VITAMIN A
CARBOHYDRATE	23g	VITAMIN C
FAT	8g	THIAMINE
CHOLESTEROL	15mg	RIBOFLAVIN
SODIUM	100mg	NIACIN
POTASSIUM	45mg	CALCIUM
		IRON

*Contains less than 2% of the U.S. RDA of this nutrient.

Kablua Buttercream-Filled Cookie Cups

COOKIE

- 1/3 cup sugar
- 1/2 cup butter, softened
- 1/2 teaspoon vanilla
- 1/8 teaspoon almond extract
- 1 egg yolk
- 1 cup Pillsbury's BEST® All Purpose or Unbleached Flour
- Dash salt

FILLING

- 2 tablespoons unsweetened cocoa
- 1/2 cup butter, softened
- 1 cup powdered sugar
- 2 tablespoons coffee-flavored liqueur
- Grated Chocolate (see Index)

Heat oven to 350°F. Grease 24 miniature muffin cups or 1 1/2-inch tartlet tins. In small bowl, beat sugar and 1/2 cup butter until light and fluffy. Add vanilla, almond extract and egg yolk; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour and salt; mix well. Chill dough 1 hour for easier handling.

Place about 2 teaspoons dough into prepared muffin cups; press dough into bottom and up sides to form shells. Bake at 350°F for 10 to 15 minutes or until light golden brown. Very carefully remove from muffin cups; cool.

In small bowl, beat cocoa and 1/2 cup butter until light and fluffy. Add powdered sugar and liqueur; blend well. Spoon filling into pastry bag with desired decorating tip; pipe filling into cookie cups. Sprinkle with Grated Chocolate. Store in refrigerator. 2 dozen cookie cups.

HIGH ALTITUDE—Above 3500 Feet: Decrease butter in cookie to 7 tablespoons. Bake as directed above.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA
1 COOKIE CUP		PER SERVING
CALORIES	130	PROTEIN
PROTEIN	1g	VITAMIN A
CARBOHYDRATE	13g	VITAMIN C
FAT	8g	THIAMINE
CHOLESTEROL	30mg	RIBOFLAVIN
SODIUM	85mg	NIACIN
POTASSIUM	15mg	CALCIUM
		IRON

*Contains less than 2% of the U.S. RDA of this nutrient.

One of the taste panel's favorite chocolate recipes.

Fudgy Caramel Wedges

BAR

- 2 oz. (2 squares) semi-sweet chocolate, chopped
- 1 oz. (1 square) unsweetened chocolate, chopped
- 1/2 cup margarine or butter
- 3/4 cup Pillsbury's BEST® All Purpose or Unbleached Flour
- 3/4 cup sugar
- 1 tablespoon vanilla
- 2 eggs
- 1/2 cup coarsely chopped pecans

TOPPING

- 10 vanilla caramels, unwrapped
- 2 tablespoons milk
- 1/2 oz. (1/2 square) unsweetened chocolate, chopped
- 2 teaspoons margarine or butter
- 1 teaspoon light corn syrup

Heat oven to 325°F. Line 9-inch round cake pan with foil; grease. In medium saucepan over low heat, melt 2 oz. semi-sweet chocolate, 1 oz. unsweetened chocolate and 1/2 cup margarine, stirring constantly. Cool slightly. Lightly spoon flour into measuring cup; level off. Add flour, sugar, vanilla and eggs; blend well. Pour into prepared pan. Sprinkle pecans over batter. Bake at 325°F for 20 to 30 minutes or until set.

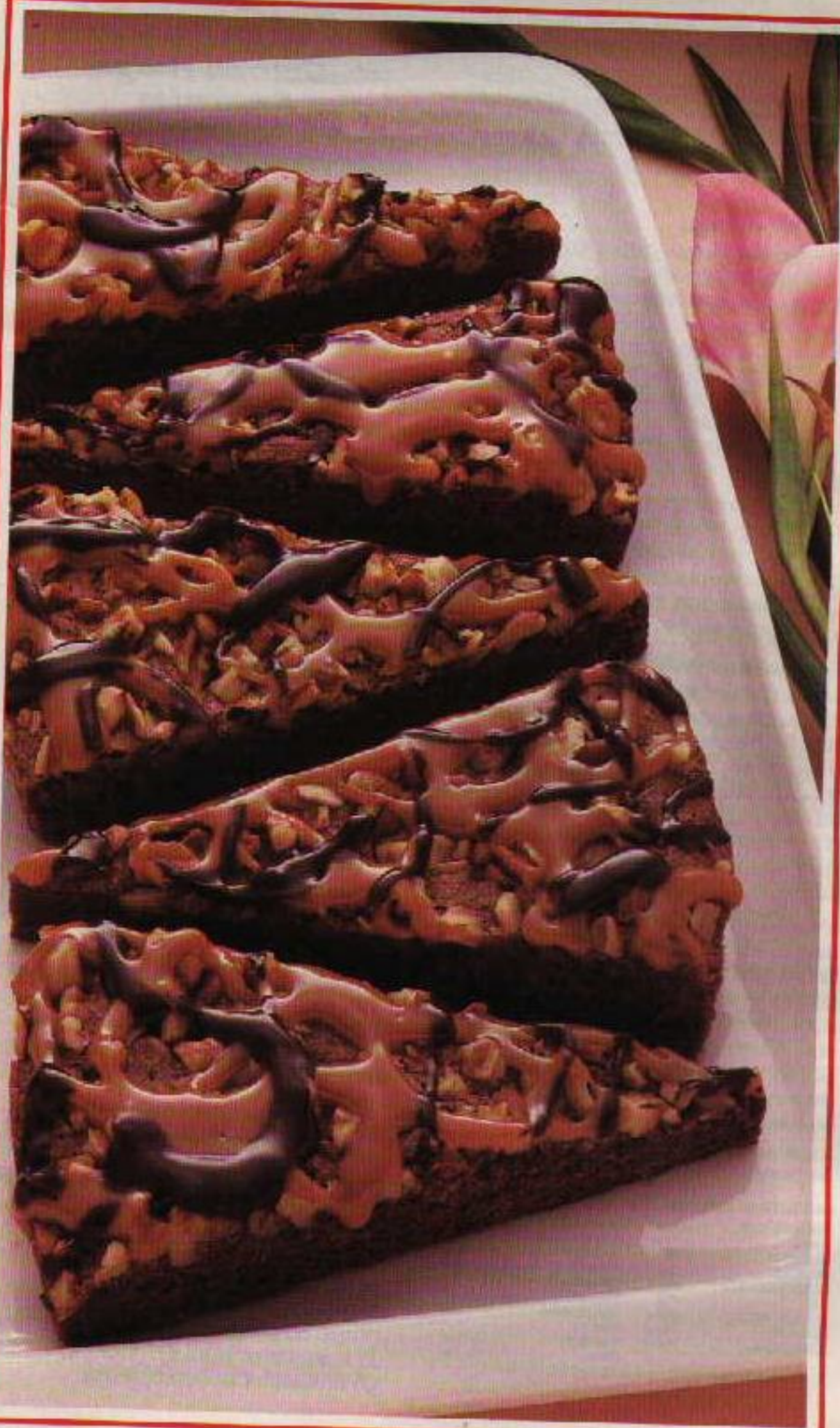
In small saucepan over low heat, melt caramels and milk, stirring frequently until smooth. Drizzle over bars. In same saucepan over low heat, melt 1/2 oz. unsweetened chocolate, 2 teaspoons margarine and corn syrup. Drizzle over bars. Cool completely; cut into wedges. 12 to 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease sugar by 1 tablespoon. Bake at 350°F for 20 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA
1/16 OF RECIPE		PER SERVING
CALORIES	210	PROTEIN
PROTEIN	2g	VITAMIN A
CARBOHYDRATE	22g	VITAMIN C
FAT	13g	THIAMINE
CHOLESTEROL	35mg	RIBOFLAVIN
SODIUM	95mg	NIACIN
POTASSIUM	80mg	CALCIUM
		IRON

*Contains less than 2% of the U.S. RDA of this nutrient.



Fudgy Caramel Wedges

The use of chocolate syrup makes this cake-like textured brownie deliciously easy!

Chocolate Syrup Pecan Brownies

BAR

- 1 cup sugar
- ½ cup margarine or butter, softened
- 1 tablespoon vanilla
- 3 eggs
- 16-oz. can chocolate-flavored syrup
- 1 ¼ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- ½ cup finely chopped nuts

FROSTING

- ¼ cup margarine or butter
- ¼ cup unsweetened cocoa
- 1 ½ cups powdered sugar
- 2 ½ tablespoons milk
- ½ teaspoon vanilla
- ½ cup finely chopped nuts

Heat oven to 350°F. Grease 13x9-inch pan. In large bowl, beat sugar and ½ cup margarine until light and fluffy. Add 1 tablespoon vanilla, eggs and chocolate syrup; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour; mix well. Add ½ cup chopped nuts. Pour into prepared pan. Bake at 350°F. for 30 to 35 minutes. Cool.

In medium saucepan over medium heat, melt ¼ cup margarine. Blend in cocoa and heat just until mixture comes to a boil, stirring constantly; cool. Blend in powdered sugar, milk and ½ teaspoon vanilla until smooth. Stir in ½ cup nuts. Spread carefully over cooled bars. Cut into bars. 36 bars.

HIGH ALTITUDE—Above 3500 Feet:
No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA	
1 BAR		PER SERVING	
CALORIES	160	PROTEIN	2%
PROTEIN	2g	VITAMIN A	2%
CARBOHYDRATE	22g	VITAMIN C	2%
FAT	7g	THIAMINE	2%
CHOLESTEROL	25mg	RIBOFLAVIN	2%
SODIUM	60mg	NIACIN	2%
POTASSIUM	70mg	CALCIUM	2%
		IRON	2%

*Contains less than 2% of the U.S. RDA of this nutrient.

The almond paste gives this bar a velvety texture and fantastic flavor!

Almond Fudge Brownies

BROWNIES

- 1 teaspoon instant coffee
- 2 tablespoons hot water
- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- 4 eggs, separated
- 1 cup sugar
- ½ cup margarine or butter, softened
- 3 ½-oz. pkg. almond paste, crum into small pieces
- 1 cup Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon vanilla
- ½ cup semi-sweet chocolate chips

FROSTING

- ¼ cup sugar
- ¼ cup firmly packed brown sugar
- ⅛ teaspoon salt
- ¼ cup milk
- 2 tablespoons margarine or butter
- ½ cup semi-sweet chocolate chips
- 1 cup powdered sugar, sifted
- ½ teaspoon vanilla

Heat oven to 350°F. Grease and flour bottom only of 13x9-inch pan. Dissolve instant coffee in hot water; set aside. In small saucepan over heat, melt 1 cup chocolate chips, stirring constantly until smooth; set aside. In small bowl, beat egg whites until stiff peaks form; set aside.

In large bowl, beat 1 cup sugar and ½ cup margarine until light and fluffy. Add almond paste; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour, dissolved coffee, melted chocolate, egg yolks and 1 teaspoon vanilla; mix well. Fold in beaten egg whites. Gently fold in ½ cup chocolate chips. Spread into prepared pan. Bake at 350°F. for 25 to 35 minutes or until set. DO NOT OVERBAKE. Cool completely.

In small saucepan, combine $\frac{1}{4}$ cup sugar, brown sugar, salt, milk, 2 tablespoons margarine and $\frac{1}{2}$ cup chocolate chips. Bring to a boil over medium heat, stirring constantly. Reduce heat; simmer 3 minutes. Remove from heat. Stir in powdered sugar and $\frac{1}{2}$ teaspoon vanilla; beat until smooth. Frost cooled brownies. Cut into bars. Store in refrigerator. 36 bars.

HIGH ALTITUDE—Above 3500 Feet:
No Change.

NUTRITION INFORMATION PER SERVING			
SERVING SIZE:		PERCENT U.S. RDA	
1 BAR		PER SERVING	
CALORIES	160	PROTEIN	2%
PROTEIN	2g	VITAMIN A	2%
CARBOHYDRATE	21g	VITAMIN C	*
FAT	8g	THIAMINE	2%
CHOLESTEROL	30mg	RIBOFLAVIN	2%
SODIUM	55mg	NIACIN	*
POTASSIUM	70mg	CALCIUM	2%
		IRON	4%

*Contains less than 2% of the U.S. RDA of this nutrient.

You will need two sizes of heart-shaped cookie cutters for this recipe. The tip below describes how to make a beautiful long-stemmed cookie bouquet for a unique gift.

Chocolate Valentine Cookies

COOKIE

- 1 cup sugar
- 1 cup margarine or butter, softened
- $\frac{1}{4}$ cup milk
- 1 teaspoon vanilla
- 1 egg
- $2\frac{3}{4}$ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- $\frac{1}{2}$ cup unsweetened cocoa
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda

FROSTING

- 2 cups powdered sugar
- $\frac{1}{2}$ cup margarine or butter, softened
- 2 to 3 tablespoons maraschino cherry juice or milk
- Red food color
- Powdered sugar, if desired

In large bowl, beat sugar and 1 cup margarine until light and fluffy. Add milk, vanilla and egg; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour, cocoa, baking powder and soda. Chill dough 1 hour for easier handling.

Heat oven to 350°F. On floured surface, roll out dough, $\frac{1}{3}$ at a time, to $\frac{1}{8}$ -inch thickness. Cut with floured $2\frac{1}{2}$ -inch heart-shaped cookie cutter. Place half of the cutout hearts 1-inch apart on ungreased cookie sheets. Cut a 1-inch heart-shape from the centers of remaining hearts. Place cutout hearts on cookie sheets. Chill excess dough and reroll. Bake at 350°F for 9 to 11 minutes or until set. Immediately remove from cookie sheets, cool.

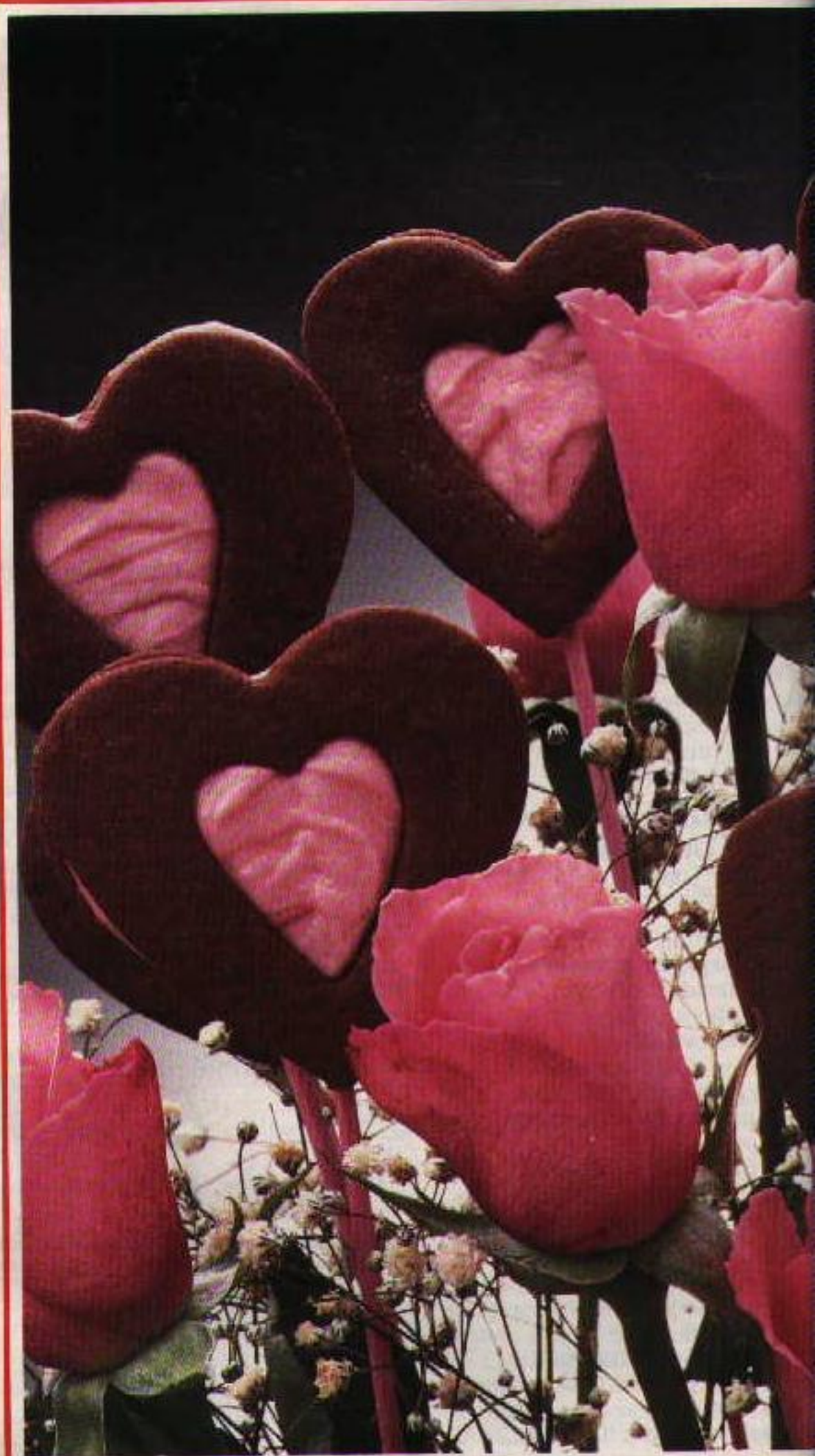
In small bowl, beat frosting ingredients adding 1 tablespoon cherry juice at a time for desired spreading consistency. Tint with red food color. Frost bottom side of whole cookie. Top with cutout cookie. Dust with powdered sugar. 4 dozen sandwich cookies.

TIP. To make a Valentine Heart Bouquet, prepare cookies as directed above. Press about $1\frac{1}{2}$ inches of a 12-inch wooden skewer into the frosting on the bottom cookie. If necessary, spread additional frosting to cover skewer. Top with cutout cookie. Chill on cookie sheets for about 1 hour to set frosting. If desired, messages or designs can be added with decorator icing. Arrange bouquet in vase; add ribbon bows, baby's breath, etc. as desired.

HIGH ALTITUDE—Above 3500 Feet: Decrease baking powder to $\frac{1}{4}$ teaspoon. Bake as directed above.

NUTRITION INFORMATION PER SERVING			
SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE		PER SERVING	
CALORIES	120	PROTEIN	*
PROTEIN	1g	VITAMIN A	4%
CARBOHYDRATE	15g	VITAMIN C	*
FAT	6g	THIAMINE	2%
CHOLESTEROL	6mg	RIBOFLAVIN	2%
SODIUM	85mg	NIACIN	2%
POTASSIUM	25mg	CALCIUM	2%
		IRON	2%

*Contains less than 2% of the U.S. RDA of this nutrient.





This recipe is unbelievably easy to make with a saucepan method and unbelievably irresistible to eat.

Praline Caramel Divine Brownies



CRUST

- ¾ cup Pillsbury's BEST® All Purpose or Unbleached Flour
- ½ cup firmly packed brown sugar
- ¼ cup butter or margarine, melted
- ¾ cup finely chopped pecans

BROWNIE

- 3 oz. (3 squares) unsweetened chocolate, chopped
- ¾ cup butter or margarine
- 1 ½ teaspoons vanilla
- 3 eggs
- ¾ cup sugar
- ½ cup firmly packed brown sugar
- 1 ¼ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- ¾ cup chopped pecans

FILLING

- 1 can Pillsbury Ready To Spread Caramel Pecan Frosting Supreme

TOPPING

- 1 oz. (1 square) unsweetened chocolate, chopped
- ¼ cup butter or margarine
- ¼ cup milk
- 2 ¼ cups powdered sugar
- 1 tablespoon vanilla

Heat oven to 350°F. Grease 13x9-inch pan. Lightly spoon flour into measuring cup; level off. In small bowl, combine crust ingredients. Press evenly into bottom of prepared pan.

In medium saucepan over low heat, melt 3 oz. chocolate and ¾ cup butter, stirring constantly until smooth. Remove from heat. Add 1 ½ teaspoons vanilla, eggs, sugar and ½ cup brown sugar; blend well. Stir in 1 ¼ cups flour and ¾ cup pecans; mix well. Spread over crust. Bake at 350°F for 22 to 32 minutes or until set. Cool.

Spread filling over cooled brownies. In small saucepan over low heat, combine 1 oz. chocolate, ¼ cup butter and milk, stirring constantly until smooth. Remove from heat; stir in powdered sugar and vanilla until

smooth. Pour over filling; spread cover. Refrigerate for 30 minutes into bars. Store in refrigerator.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:	PER SERVING	PERCENT U.S. RDA
1 BAR		
CALORIES	200	PROTEIN
PROTEIN	4g	VITAMIN A
CARBOHYDRATE	25g	VITAMIN C
FAT	11g	THIAMINE
CHOLESTEROL	20mg	RIBOFLAVIN
SODIUM	80mg	NIACIN
POTASSIUM	75mg	CALCIUM
		IRON

*Contains less than 2% of the U.S. RDA of this nutrient.

If you are a frequent cookie baker, you may want to purchase a No. 10 ice cream scoop to use for dropping dough on cookie sheets. Cookies will be uniform in size and it takes half the time to get a cookie sheet ready for the oven.

Coconut Chocolate Chunk Cookies



COOKIE

- ¾ cup firmly packed brown sugar
- ½ cup sugar
- 1 cup butter or margarine, softened
- 2 eggs
- 2 cups Pillsbury's BEST® All Purpose or Unbleached Flour
- ¼ cup unsweetened cocoa
- 1 teaspoon baking soda
- ½ teaspoon salt
- 5 oz. (5 squares) semi-sweet chocolate, chopped
- 1 cup honey-roasted peanuts, coarsely chopped
- 2 cups coconut

GLAZE

- 1 cup powdered sugar
- 1 to 2 tablespoons water

Heat oven to 350°F. In large bowl, combine brown sugar, sugar and butter until light and fluffy. Add eggs; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour, cocoa, baking soda and salt; mix well. Add chocolate, peanuts and coconut.

Drop dough by $\frac{1}{4}$ cup measurement 3 inches apart onto ungreased cookie sheets. Bake at 350°F for 13 to 15 minutes or until set. Cool 1 minute; remove from cookie sheets. Cool completely.

In small bowl, blend glaze ingredients, adding 1 tablespoon of water at a time for desired consistency. Drizzle over cookies. 2 dozen cookies.

HIGH ALTITUDE—Above 3500 Feet: Decrease baking soda to $\frac{1}{4}$ teaspoon. Bake as directed above.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA
1 COOKIE		PER SERVING
CALORIES	270	PROTEIN 6%
PROTEIN	4g	VITAMIN A 6%
CARBOHYDRATE	30g	VITAMIN C *
FAT	15g	THIAMINE 6%
CHOLESTEROL	45mg	RIBOFLAVIN 2%
SODIUM	200 mg	NIACIN 6%
POTASSIUM	135mg	CALCIUM 4%
		IRON 6%

*Contains less than 2% of the U.S. RDA of this nutrient.

Heat oven to 375°F. In large bowl, beat brown sugar, sugar, margarine and shortening until light and fluffy. Add vanilla and egg; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour, baking soda and salt; mix well. Stir in candy coating and macadamia nuts. Drop dough by tablespoonfuls 3 inches apart onto ungreased cookie sheets. Bake at 375°F for 8 to 10 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets. 4 dozen cookies.

HIGH ALTITUDE—Above 3500 Feet: Decrease baking soda to $\frac{3}{4}$ teaspoon. Decrease margarine to 6 tablespoons. Bake as directed above.

NUTRITION INFORMATION PER SERVING

SERVING SIZE:		PERCENT U.S. RDA
1 COOKIE		PER SERVING
CALORIES	110	PROTEIN *
PROTEIN	1g	VITAMIN A *
CARBOHYDRATE	12g	VITAMIN C *
FAT	7g	THIAMINE 2%
CHOLESTEROL	60mg	RIBOFLAVIN *
SODIUM	70mg	NIACIN *
POTASSIUM	45mg	CALCIUM *
		IRON 2%

*Contains less than 2% of the U.S. RDA of this nutrient.

White chocolate is a misnomer. It is not considered chocolate in the U.S. by the FDA because it does not contain "chocolate liquor" from the cocoa bean. Imported brands often include cocoa butter and additional flavorings. In this crunchy cookie, vanilla-flavored candy coating or vanilla-milk chips perform equally well.

White Chocolate Macadamia Nut Cookies

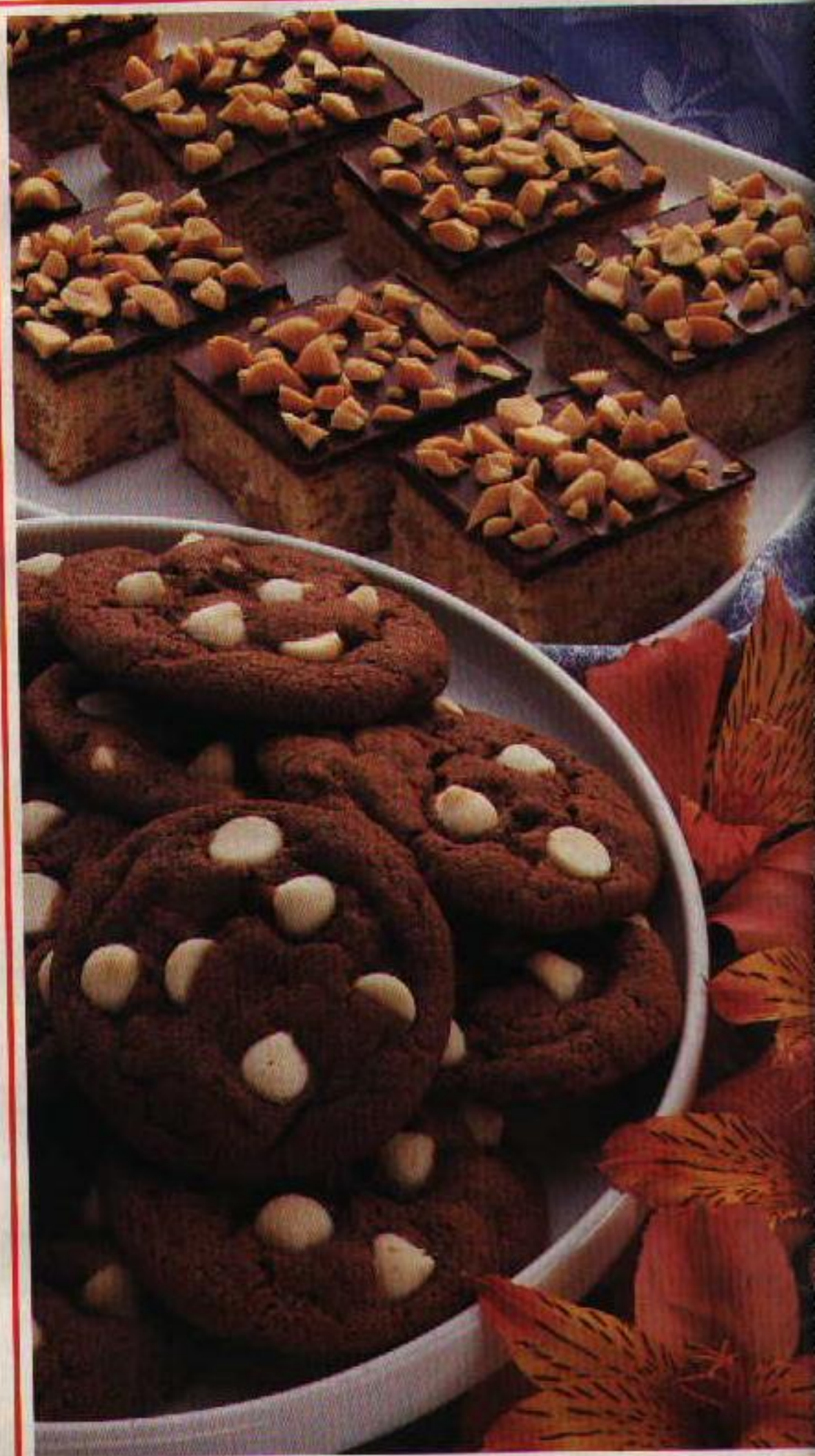


- $\frac{3}{4}$ cup firmly packed brown sugar
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup margarine or butter, softened
- $\frac{1}{2}$ cup shortening
- 2 teaspoons vanilla
- 1 egg
- $1\frac{3}{4}$ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 8 oz. vanilla-flavored candy coating, coarsely chopped or $1\frac{1}{3}$ cups vanilla-milk chips
- $3\frac{1}{2}$ -oz. jar macadamia nuts, coarsely chopped

COOK'S NOTE

What is an easy method to grease and flour pans?

If you do a lot of baking, try this easy method for greasing and flouring pans. In small bowl, blend 1 cup shortening and 1 cup all purpose flour until well mixed. Store in air-tight container. To grease pan, use pastry brush dipped in shortening-flour mixture.



Ever heard of a reverse chocolate chip cookie? In this recipe, the chocolate color in the dough is from cocoa and vanilla-milk chips replace chocolate chips. A great milk-drinking cookie.

Double Chocolate Cookies



- ¾ cup firmly packed brown sugar
- ½ cup sugar
- ¾ cup margarine or butter, softened
- ¼ cup shortening
- 1½ teaspoons vanilla
- 1 egg
- 1¾ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- ¼ cup unsweetened cocoa
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup vanilla-milk chips
- ½ cup chopped nuts, if desired

Heat oven to 375°F. In large bowl, beat brown sugar, sugar, margarine and shortening until light and fluffy. Add vanilla and egg; beat well. Lightly spoon flour into measuring cup; level off. Add flour, cocoa, baking soda and salt; mix well. Stir in vanilla chips and nuts. Drop dough by teaspoonful 2 inches apart onto ungreased cookie sheets. Bake at 375°F for 7 to 10 minutes or until set. Cool 1 minute; remove from cookie sheets. 3 dozen cookies.

HIGH ALTITUDE—Above 3500 Feet: Decrease baking soda to ¾ teaspoon. Decrease margarine to ½ cup. Bake as directed above.

NUTRITION INFORMATION PER SERVING			
SERVING SIZE:		PERCENT U.S. RDA	
1 COOKIE		PER SERVING	
CALORIES	140	PROTEIN	2%
PROTEIN	1g	VITAMIN A	2%
CARBOHYDRATE	15g	VITAMIN C	*
FAT	8g	THIAMINE	2%
CHOLESTEROL	8mg	RIBOFLAVIN	*
SODIUM	115mg	NIACIN	*
POTASSIUM	55mg	CALCIUM	2%
		IRON	4%

*Contains less than 2% of the U.S. RDA of this nutrient.

Two favorite flavor combinations—peanut butter and chocolate—are outstanding in this simple, make-in-a-hurry recipe.

Peanut Butter Chocolate Squares



SQUARE

- ½ cup firmly packed brown sugar
- ½ cup sugar
- 1 cup margarine or butter, softened
- 2 eggs
- 1 cup Pillsbury's BEST® All Purpose or Unbleached Flour
- 1 cup rolled oats
- 1 cup peanut butter chips

TOPPING

- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- 3 tablespoons margarine or butter
- ½ cup chopped peanuts

Heat oven to 350°F. Grease 13x9-inch pan. In large bowl, beat brown sugar, sugar and 1 cup margarine until light and fluffy. Add eggs; blend well. Lightly spoon flour into measuring cup; level off. Add flour, oats and peanut butter chips; mix well. Spread into prepared pan. Bake at 350°F for 20 to 30 minutes or until light golden brown around edges. Cool slightly.

In small saucepan over low heat, melt chocolate chips and 3 tablespoons margarine, stirring constantly. Spread over squares; sprinkle with peanuts. Cut into squares. 36 squares.

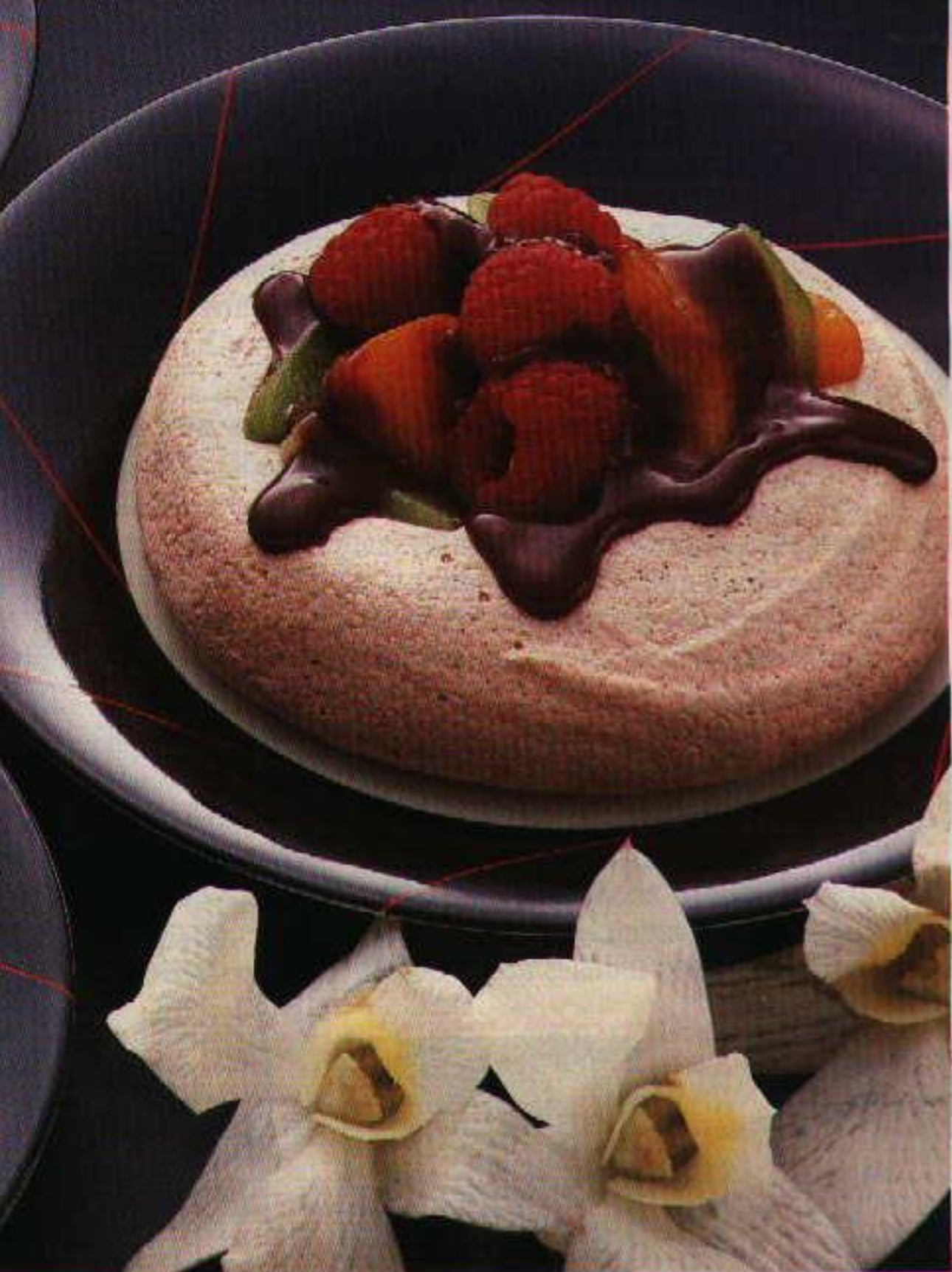
HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING			
SERVING SIZE:		PERCENT U.S. RDA	
1 SQUARE		PER SERVING	
CALORIES	180	PROTEIN	4%
PROTEIN	3g	VITAMIN A	8%
CARBOHYDRATE	15g	VITAMIN C	*
FAT	12g	THIAMINE	4%
CHOLESTEROL	15mg	RIBOFLAVIN	2%
SODIUM	125mg	NIACIN	8%
POTASSIUM	95mg	CALCIUM	2%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.



Designer Desserts



Designer Desserts



*Deluxe, delectable and designed
to WOW!*

Go for it! The ultimate in extraordinary finales to bring chocolate lovers' richest fantasies to life. Airy souffles, tantalizing tortes, silky flans, delicate mousses and meringues and other gourmet show-stoppers will remind you of the very best desserts you have ever tasted — anywhere.

Rest assured. **Every** recipe here, even those with some intricate-appearing steps, is in reach of most cooks. Preparation techniques are really quite basic — whisking, folding, cooking a custard, unmolding and creating eye-catching garnishes. Each and every procedure is described in detail to guide you from start to glorious finish with confidence. We think you will be amazed at the impressive results, especially if you consider yourself a beginning or “rusty” cook.

With February just days away, we have included some sweet stunners for celebrating in style this month of hearts and flowers and presidential birthdays. Fruit-Filled Chocolate Meringues, Chocolate Heart and Cookies 'n Cream Wedges are memorable enough for any holiday or special occasion. Liqueur-laced cremes, sauces and fillings, rich toppings and glazes and other touches dress these desserts to dazzle!



To make this recipe low-calorie, skip the fudge sauce. It's just as wonderful.

Fruit-Filled Chocolate Meringues

MERINGUES

- 2 egg whites
- 1/4 teaspoon salt
- 1/4 teaspoon vinegar
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 1 tablespoon unsweetened cocoa

FILLING

- 1 to 1 1/2 cups assorted fresh fruits, such as sliced peaches, strawberries, blueberries, grapes, kiwifruit or raspberries
- Fudge sauce, if desired

Heat oven to 275°F. Line cookie sheet with parchment paper. In small bowl, beat egg whites, salt and vinegar until foamy. Gradually add sugar and vanilla, beating until stiff peaks form. Sift cocoa over beaten egg whites and fold into mixture.

Using a heaping tablespoonful of egg white mixture, drop 6 individual mounds of mixture onto parchment-lined cookie sheet. Make a deep well in the center of each, spreading egg white mixture to form a 3-inch circle. Bake at 275°F for 45 minutes or until crisp. Turn off oven; keep door closed for 1 1/2 hours. Remove meringues from oven. Cool completely. Remove from parchment paper.

Before serving, fill meringues with fresh fruit and serve with fudge sauce, if desired. 6 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/6 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	150	PROTEIN	2%
PROTEIN	2g	VITAMIN A	4%
CARBOHYDRATE	35g	VITAMIN C	4%
FAT	0g	THIAMINE	*
CHOLESTEROL	0mg	RIBOFLAVIN	4%
SODIUM	135mg	NIACIN	2%
POTASSIUM	130mg	CALCIUM	*
		IRON	*

*Contains less than 2% of the U.S. RDA of this nutrient.

COOK'S NOTE

What do I need to know about meringues?

- ♥ A meringue consists chiefly of three ingredients: egg whites (for volume), sugar (for sweetness) and cream of tartar (a stabilizer).
- ♥ It is essential to use grease-free utensils and equipment. A small amount of fat can reduce the volume of the whipped egg whites.
- ♥ It's best to avoid making meringues on hot, humid days. They may not have the volume they would normally have and may weep after baking.

A cold, creamy dessert.

Chilled Kablua Souffle

- 2 envelopes unflavored gelatin
- 2 cups cold milk
- ½ cup unsweetened cocoa
- 6 tablespoons sugar
- 2 tablespoons firmly packed brown sugar
- ¼ cup coffee-flavored liqueur
- 3 eggs, separated
- 1 cup whipping cream
- Whipped cream
- Grated Chocolate (see Index)

In small bowl, combine gelatin and milk; let stand 5 minutes to soften. In medium saucepan over low heat, combine gelatin mixture, cocoa, 2 tablespoons of the sugar, brown sugar, liqueur and 3 egg yolks; stir constantly until gelatin is dissolved and mixture coats the back of a spoon. **DO NOT BOIL.** Remove from heat; transfer to a large bowl. Refrigerate mixture just until slightly thickened, about 1 hour.

In small bowl, beat whipping cream until stiff peaks form. In small bowl, beat egg whites until soft peaks form. Gradually add remaining 4 tablespoons sugar and beat until stiff peaks form. Fold into chocolate mixture. Spoon into 1-quart souffle dish. Refrigerate at least 6 hours or overnight. Garnish with whipped cream and Grated Chocolate. 8 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	311	PROTEIN	10%
PROTEIN	8g	VITAMIN A	15%
CARBOHYDRATE	27g	VITAMIN C	*
FAT	15g	THIAMINE	2%
CHOLESTEROL	160mg	RIBOFLAVIN	10%
SODIUM	110mg	NIACIN	*
POTASSIUM	200mg	CALCIUM	10%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

This light delicacy will melt in your mouth. This recipe requires careful attention while preparing, but it's worth every bite.

Chocolate Cream Mousse

- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- 5 eggs, separated
- 2 tablespoons milk
- 3 tablespoons chocolate-flavored liqueur
- 2 cups whipping cream
- 5 tablespoons sugar
- Whipping cream, whipped, sweetened
- Frozen boysenberries, thawed and drained, or any favorite fruit
- Chocolate Leaves, if desired (see Index)

In small saucepan over low heat, melt chocolate chips, stirring constantly until smooth. Remove from heat; cool.

In small saucepan over very low heat, combine 5 egg yolks and milk. Whisk vigorously and constantly until the yolks begin to thicken. Add the liqueur and continue whisking just until the mixture thickens and heavily coats the back of a spoon; remove from heat. Whisk in melted chocolate; transfer to large bowl.

In large bowl, beat whipping cream and 2 tablespoons sugar until stiff peaks form. Fold into chocolate mixture.

In medium bowl, beat egg whites until soft peaks form. Gradually add 3 tablespoons sugar and beat until stiff peaks form. Fold into chocolate mixture. Store in refrigerator.

Spoon mixture into pastry bag with desired decorating tip; pipe mousse into sherbet glasses or dessert dishes. Garnish as desired with whipped cream, boysenberries and Chocolate Leaves. 8 (1-cup) servings.

*A chocolate lover's fantasy in flavor
and very attractive to serve.*

Creamy Chocolate Lace Cheesecake



CRUST

- 1½ cups chocolate wafer crumbs
- ½ cup finely chopped almonds
- ¼ cup margarine or butter, melted

FILLING

- 2 (8-oz.) pkg. cream cheese, softened
- ¾ cup sugar
- 3 eggs
- 12-oz. pkg. (2 cups) semi-sweet chocolate chips, melted, cooled
- 1 cup whipping cream
- 2 tablespoons margarine or butter, melted
- 1 teaspoon vanilla

TOPPING

- 1 cup dairy sour cream
- 1½ teaspoons vanilla
- 1 teaspoon sugar
- ½ oz. (½ square) unsweetened chocolate, melted

Heat oven to 325°F. Butter 9-inch springform pan. In large bowl, blend crust ingredients. Press into bottom and up sides of prepared pan; refrigerate. In large bowl, beat cream cheese and ¾ cup sugar until smooth. Add eggs, one at a time, beating well after each addition. Add melted chocolate chips; beat well. Add whipping cream, 2 tablespoons margarine and 1 teaspoon vanilla; beat until smooth. Pour into prepared crust. Bake at 325°F for 55 to 65 minutes or until edges are set. Center of cheese cake will be soft. (To minimize cracking, place shallow pan half full of water on lower oven rack during baking.) Cool in pan 5 minutes; carefully remove sides of pan. Cool completely.

In small bowl, combine sour cream, 1½ teaspoons vanilla and 1 teaspoon sugar; stir until smooth. Spread over cooled cheesecake. Drizzle with ½ oz melted chocolate in lace pattern. Refrigerate several hours or overnight before serving. Garnish as desired. 16 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	470	PROTEIN	10%
PROTEIN	7g	VITAMIN A	20%
CARBOHYDRATE	51g	VITAMIN C	4%
FAT	56g	THIAMINE	10%
CHOLESTEROL	110mg	RIBOFLAVIN	2%
SODIUM	180mg	Niacin	8%
POTASSIUM	200mg	CALCIUM	8%
		IRON	8%

*Contains less than 2% of the U.S. RDA of this nutrient.

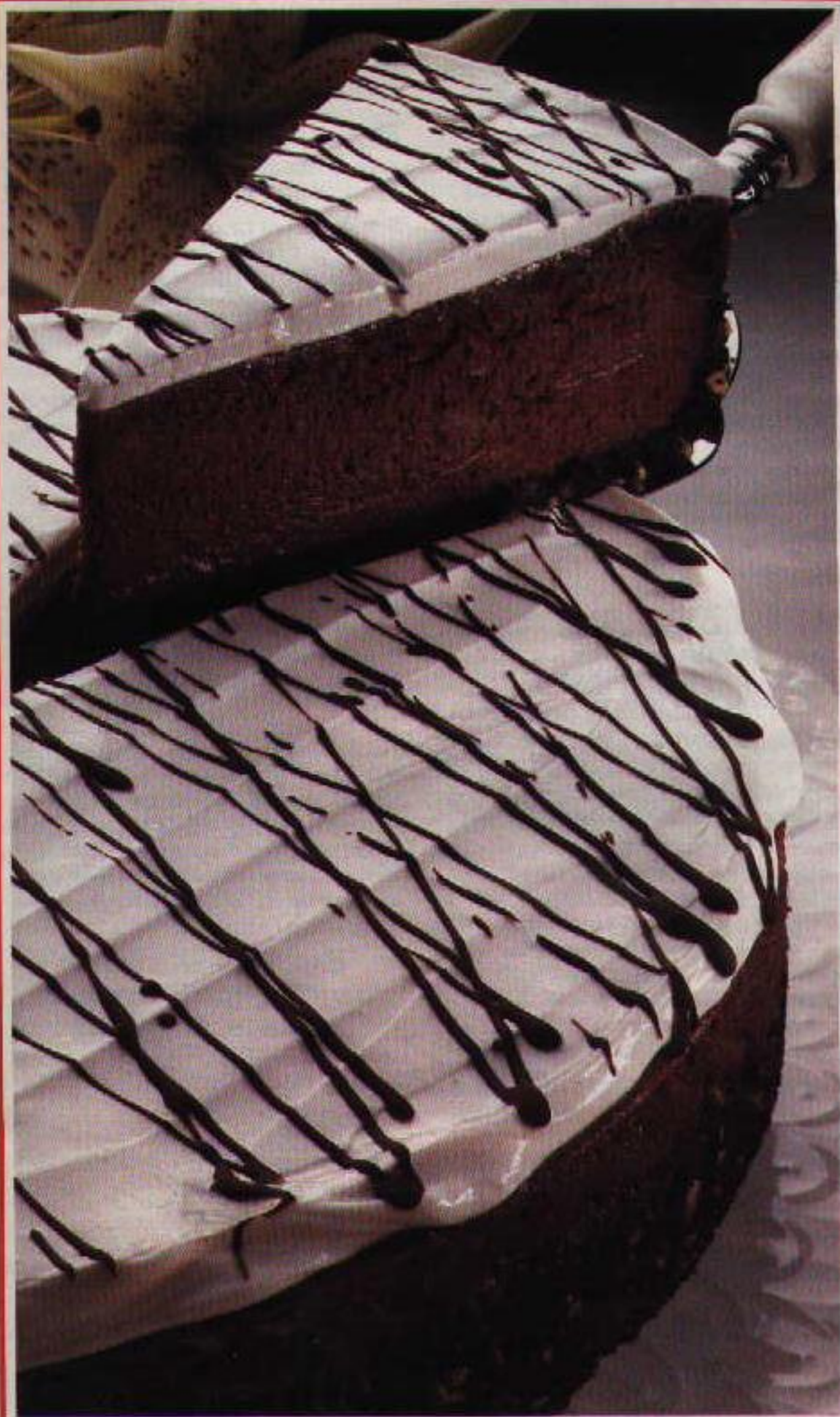
COOK'S NOTE

What causes chocolate to thicken or "seize" when melting?

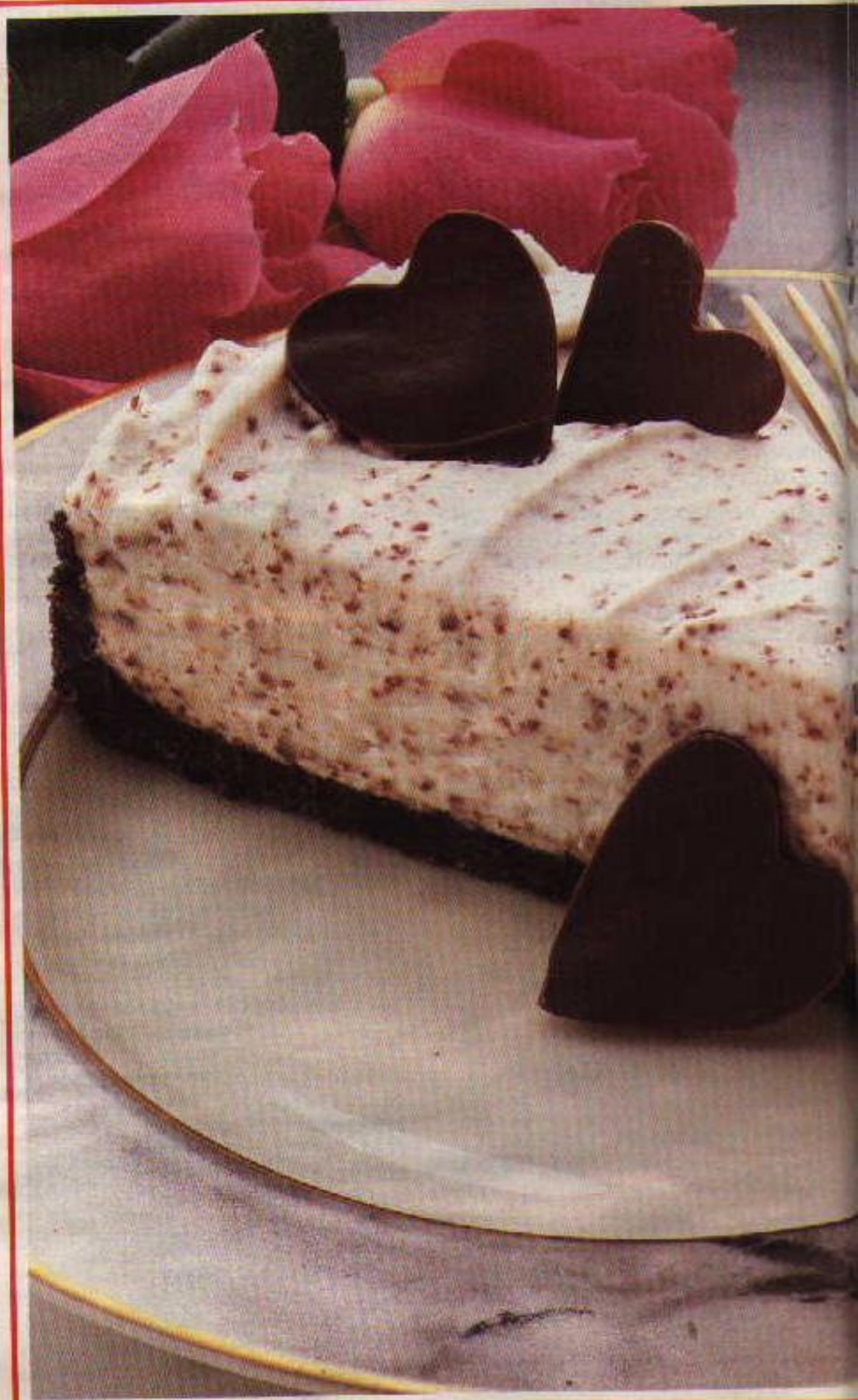
When chocolate has "seized", it could be one or a combination of the following factors:

- ♥ *Heat that is too high (above 120°F.)*
- ♥ *Condensation of steam droplets*
- ♥ *Water drops on utensils or equipment*

All is not lost! To return chocolate to its original consistency, stir in 1 teaspoon solid shortening (not butter since it contains water) for every 2 ounces of chocolate used.



Creamy Chocolate Lace Cheesecake





The filling in the recipe has a light texture from folding in whipped cream. A sensational no bake recipe everyone will love.

Cookies 'n Cream Wedges



CRUST

- 2 cups finely crushed creme-filled chocolate sandwich cookies (about 24 cookies)
- $\frac{1}{3}$ cup margarine or butter, melted

FILLING

- 2 (8-oz.) pkg. cream cheese, softened
- $\frac{2}{3}$ cup sugar
- 1 tablespoon vanilla
- 1 cup whipping cream, whipped
- 2 oz. (2 squares) semi-sweet chocolate, grated
- Chocolate Cut-Outs (see Index)

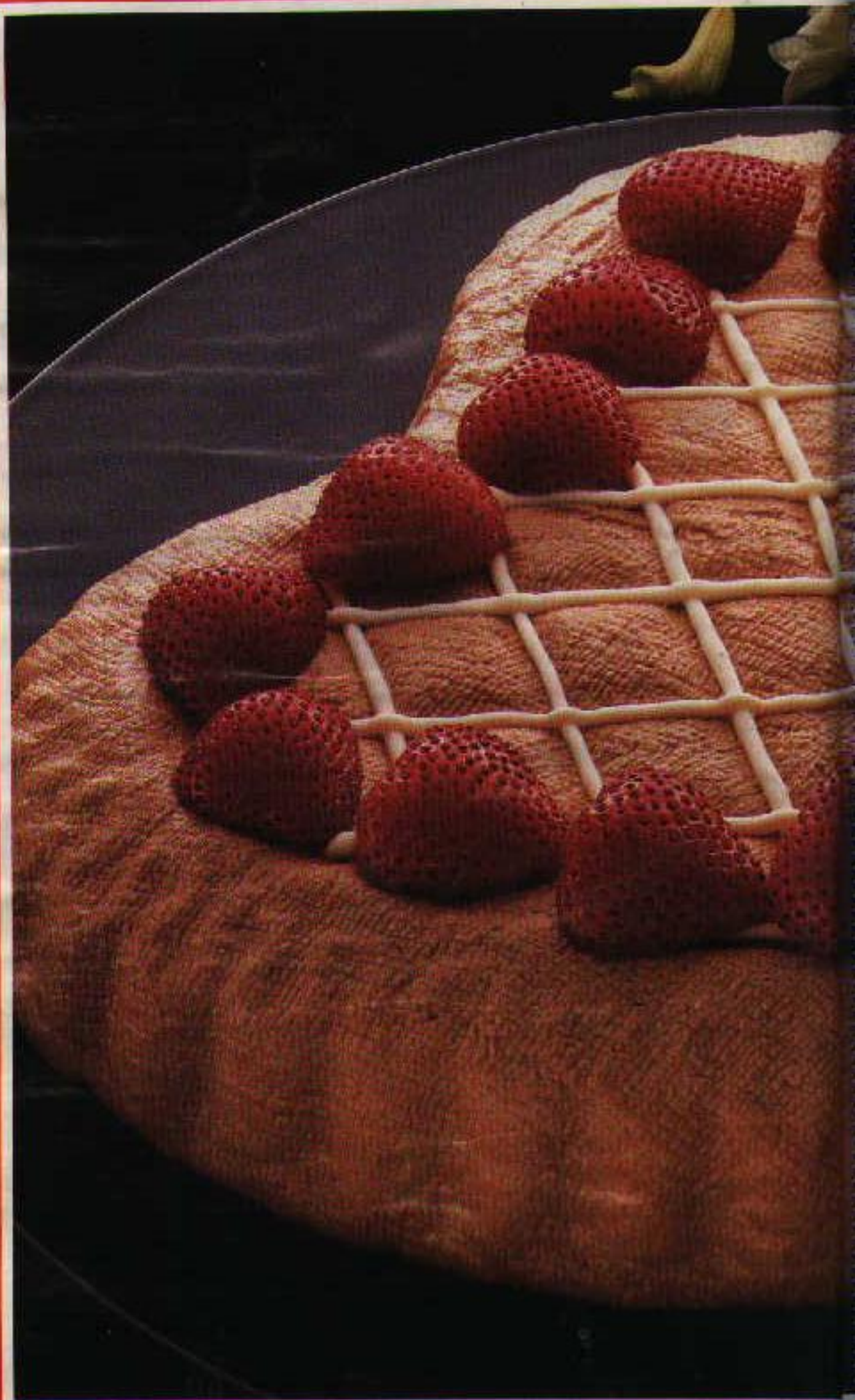
In large bowl, combine crust ingredients. Press into bottom and up sides of 9-inch springform pan; refrigerate.

In large bowl, beat cream cheese until light and fluffy. Gradually add sugar and vanilla; blend well. Fold in whipped cream and grated chocolate. Spoon into crust. Refrigerate at least 2 hours before serving. With small sharp knife, loosen crust around rim of pan. Remove sides of pan; cut into wedges. Garnish with Chocolate Cut-Outs or as desired. Refrigerate any remaining dessert. 16 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	300	PROTEIN	4%
PROTEIN	3g	VITAMIN A	15%
CARBOHYDRATE	21g	VITAMIN C	*
FAT	23g	THIAMINE	2%
CHOLESTEROL	60mg	RIBOFLAVIN	6%
SODIUM	200mg	NIACIN	*
POTASSIUM	65mg	CALCIUM	4%
		IRON	4%

*Contains less than 2% of the U.S. RDA of this nutrient.





The perfect make-ahead, no-bake dessert for bridge club

Raspberry Dessert Squares

CRUST

- 8½-oz. pkg. chocolate cookie wafers, crushed, reserving 2 teaspoons for garnish
½ cup butter or margarine, melted

FILLING

- 2 (10-oz.) pkg. frozen raspberries, drained, reserving liquid
2 tablespoons cornstarch
2 cups powdered sugar
2 tablespoons unsweetened cocoa
¾ cup butter or margarine, softened

TOPPING

- 1½ cups whipping cream, whipped, sweetened
Reserved 2 teaspoons crushed chocolate cookie wafers

Butter 13x9-inch pan. In small bowl, combine wafers and melted butter. Press into bottom of prepared pan.

In small saucepan, combine reserved raspberry liquid and cornstarch. Bring to a boil over medium heat, stirring constantly until thickened; cool. Fold in raspberries.

In small bowl, beat powdered sugar, cocoa and ¾ cup butter until light and fluffy. Carefully spread mixture on crumb crust. Refrigerate until firm. Spoon raspberry mixture over butter layer. Spread with sweetened whipped cream and sprinkle with reserved crushed cookies. Store in refrigerator. 16 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	360	PROTEIN	2%
PROTEIN	2g	VITAMIN A	20%
CARBOHYDRATE	52g	VITAMIN C	6%
FAT	25g	THIAMINE	2%
CHOLESTEROL	70mg	RIBOFLAVIN	4%
SODIUM	180mg	NIACIN	2%
POTASSIUM	60mg	CALCIUM	2%
		IRON	0%

An easy microwave recipe from a recent Bake-Off®

Chocolate Cherry Crunch

- 1½ cups Pillsbury's BEST® All Purpose or Unbleached Flour

- 1 cup firmly packed brown sugar

- ¾ cup quick-cooking rolled oats

- ¼ cup unsweetened cocoa

- ½ teaspoon baking soda

- ¼ teaspoon salt

- ½ cup margarine or butter, softened

- 21-oz. can cherry fruit pie filling

- 1 teaspoon brandy extract, if desired

MICROWAVE DIRECTIONS:

Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, brown sugar, oats, cocoa, baking soda and salt; cut in margarine until mixture is crumbly and well blended. Press 1 cup crumb mixture into bottom of 8 or 9-inch square microwave-safe dish. Combine pie filling and brandy extract; spoon evenly over crust. Sprinkle remaining crumb mixture evenly over cherry filling; press lightly over filling.

Microwave on HIGH for 13 to 15 minutes or until firm and cracks appear in topping. Cool on flat surface. Serve with ice cream or whipped cream, if desired. 6 to 8 servings.

HIGH ALTITUDE—Above 3500 Feet: No change.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	460	PROTEIN	6%
PROTEIN	1g	VITAMIN A	13%
CARBOHYDRATE	92g	VITAMIN C	2%
FAT	13g	THIAMINE	15%
CHOLESTEROL	0mg	RIBOFLAVIN	6%
SODIUM	330mg	NIACIN	8%
POTASSIUM	220mg	CALCIUM	6%
		IRON	17%

Make this special recipe for your sweetheart in a heart-shaped mold for Valentine's Day

Chocolate Heart



CHOCOLATE CREAM

- 4 oz. (4 squares) semi-sweet chocolate, chopped
- 2 (8-oz.) pkg. cream cheese, softened
- 2 cups whipping cream
- 2 cups powdered sugar
- 1 tablespoon cherry-flavored liqueur

SAUCE

- 10-oz. pkg. frozen strawberries, thawed
- 3 tablespoons powdered sugar
- 1 tablespoon cherry-flavored liqueur
- Fresh strawberries, sliced
- White Chocolate Piping (see Index)

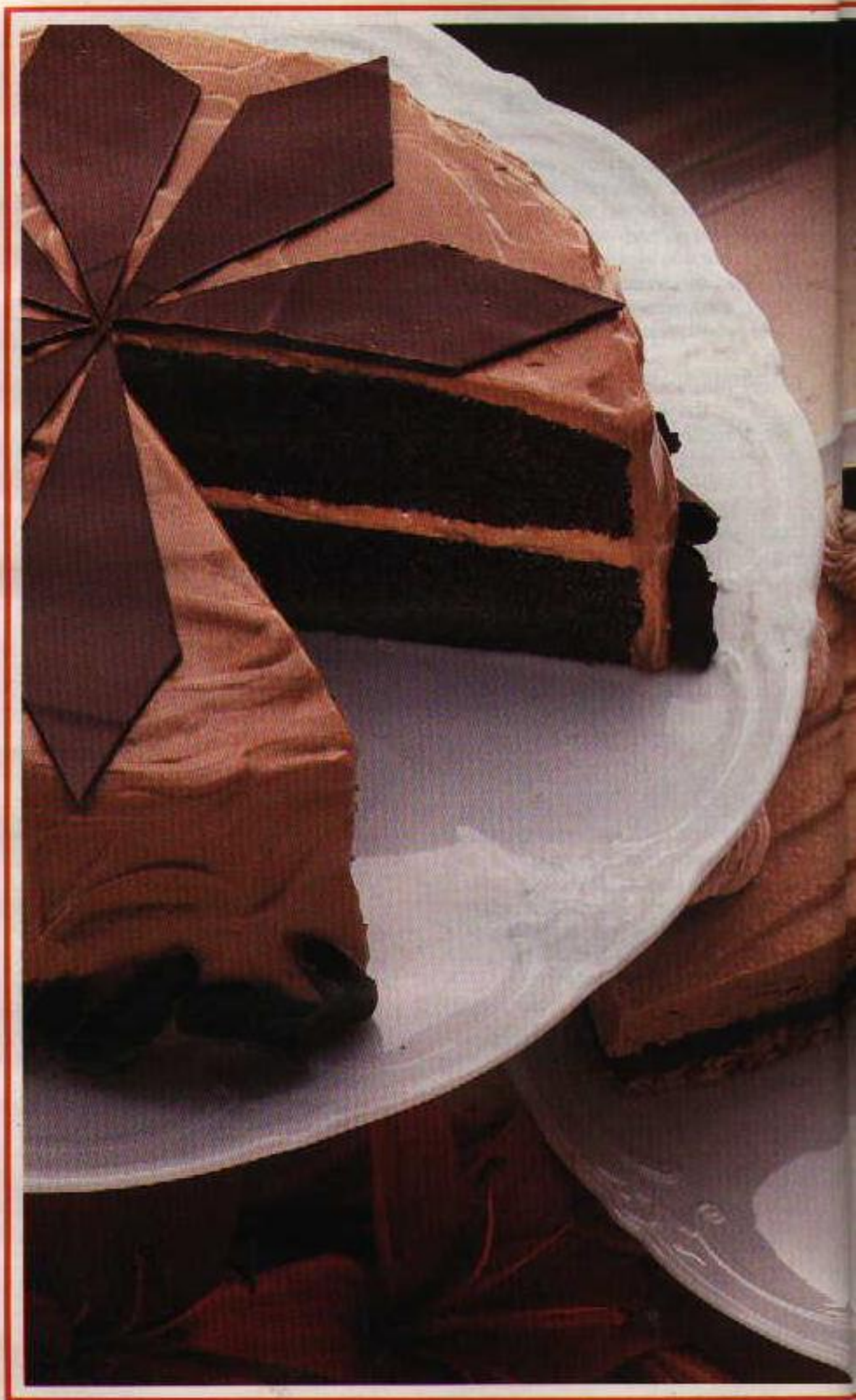
Puree strawberries in blender container or food processor. Strain through fine sieve to remove seeds. Stir in 3 tablespoons powdered sugar and 1 tablespoon liqueur. To serve, pull back cheesecloth and invert to unmold on serving platter; remove cheesecloth. Arrange sliced strawberries on mold. Garnish with White Chocolate Piping or as desired. Serve with strawberry sauce. Refrigerate any remaining dessert. 12 to 16 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE		PERCENT U.S. RDA	
1/16 OF RECIPE		PER SERVING	
CALORIES	530	PROTEIN	4%
PROTEIN	8g	VITAMIN A	15%
CARBOHYDRATE	26g	VITAMIN C	20%
FAT	24g	THIAMINE	*
CHOLESTEROL	70mg	RIBOFLAVIN	6%
SODIUM	950mg	NIACIN	*
POTASSIUM	110mg	CALCIUM	4%
		IRON	4%

*Contains less than 2% of the U.S. RDA of this nutrient.

Line 8-cup heart-shaped or other decorative mold with dampened cheesecloth, two layers thick, extending 2 inches beyond mold. In small saucepan over low heat, melt chocolate, stirring constantly until smooth; cool. In large bowl, beat cream cheese until light and fluffy. Gradually add $\frac{1}{2}$ cup of the whipping cream; beat until smooth and creamy. Blend in 2 cups powdered sugar, 1 tablespoon liqueur and cooled chocolate; mix well. In small bowl, beat remaining $1\frac{1}{2}$ cups whipping cream until soft peaks form. Fold whipped cream into chocolate mixture. Spoon into mold. Fold extended cheesecloth over top of chocolate mixture. Refrigerate overnight.



Cakes & Pies



Cakes & Pies



When you're cooking for compliments.

Sugar and spice seldom look as nice as in a tender, tasty cake or pie. And when that delicacy features chocolate as a main ingredient, it soars to irresistible status.

Some of these cake recipes are sure to evoke fond memories. The rich Chocolate Date Cake and moist Cocoa Oatmeal Cake are reminiscent of family favorites and potluck specialties. We never tire of these hand-me-downs that seem to taste better with every baking. Or sample microwave recipes, each featuring creative touches to transform plain to fancy in just minutes. Definitely dressed for success are the Mocha Chocolate Cream Torte or luscious layered French Buttercream Chocolate Cake. Don't be deterred by the elegant names—explicit instructions make them as easy as they are exquisite.

All Ready Pie Crusts and delectable crumb crusts streamline the pie and tart collection. Crusts are made in minutes to hold a scrumptious selection of fillings from cream to chiffon, preserves to ice cream. And the delicious tortes will set the stage for a super special dessert or snack. Delectable Microwave Chocolate Raspberry Torte couldn't be easier as it is completely microwavable.



A stunning, layered torte with the irresistible flavors of coffee and chocolate.

Mocha Chocolate Cream Torte



CRUST

- 1½ cups chopped hazelnuts
- ½ cup powdered sugar
- ¼ cup butter or margarine, melted

FUDGE LAYER

- 6-oz. pkg. (1 cup) semi-sweet chocolate chips
- 1 tablespoon instant coffee
- 1 cup whipping cream
- ¼ cup butter or margarine

CHOCOLATE CREAM LAYER

- 1 cup sugar
- 1 cup butter or margarine, softened
- 3 eggs
- 3 oz. (3 squares) semi-sweet chocolate, melted, cooled

TOPPING

- 1 tablespoon powdered sugar
- 1 teaspoon unsweetened cocoa
- ½ cup whipping cream, whipped
- Candied coffee beans or chocolate chips, if desired
- Chocolate Shavings, if desired (see Index)

Heat oven to 375°F. In small bowl, combine crust ingredients; mix well. Press firmly into bottom of 9-inch springform pan. Bake at 375°F for 8 to 10 minutes; cool.

In small saucepan over low heat, melt chocolate chips, instant coffee and whipping cream, stirring constantly until smooth. Remove from heat; stir in ¼ cup butter. Refrigerate until slightly thickened. Spread over crust; freeze until firm.

In medium bowl, cream sugar and 1 cup butter until light and fluffy. Add eggs one at a time, beating at medium speed 2 minutes after each addition. (Batter may look curdled; continue beating until smooth.) Blend in melted chocolate. Spread over fudge layer.

In small bowl, fold powdered sugar and cocoa into whipped cream. Spoon topping into pastry bag with desired decorative tip; pipe rosettes evenly spaced around top edge of torte.

Garnish with candied coffee beans or chocolate chips or Chocolate Shavings. Store in refrigerator.

16 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/16 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	490	PROTEIN	6%
PROTEIN	4g	VITAMIN A	20%
CARBOHYDRATE	29g	VITAMIN C	4%
FAT	40g	THIAMINE	4%
CHOLESTEROL	130mg	RIBOFLAVIN	4%
SODIUM	200mg	NIACIN	4%
POTASSIUM	150mg	CALCIUM	4%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

This is so good it could well become everyone's favorite.

Ice Cream Sundae Pie



CRUST

- 9-inch prepared chocolate wafer crust

FILLING

- 1 cup vanilla ice cream, softened
- ¼ cup caramel ice cream topping
- 1 cup chocolate ice cream, softened
- ¼ cup marshmallow creme
- ¼ cup fudge ice cream topping
- ½ cup coarsely chopped pecans
- 1 cup whipped topping
- 6 to 8 maraschino cherries with stems, drained

Spread vanilla ice cream evenly into prepared crust. Pour caramel topping evenly over vanilla ice cream. Spread chocolate ice cream over caramel topping. Drop marshmallow creme by teaspoonful over chocolate ice cream. Pour fudge topping over marshmallow creme. Sprinkle with pecans. Wrap tightly with foil; freeze pie for at least 8 hours or overnight. Let stand at room temperature about 10 minutes before serving. Serve with whipped topping and cherries. 6 to 8 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	380	PROTEIN	6%
PROTEIN	4g	VITAMIN A	8%
CARBOHYDRATE	45g	VITAMIN C	4%
FAT	21g	THIAMINE	8%
CHOLESTEROL	25mg	RIBOFLAVIN	8%
SODIUM	160mg	NIACIN	2%
POTASSIUM	135mg	CALCIUM	6%
		IRON	4%

*Contains less than 2% of the U.S. RDA of this nutrient.

When preparing this frosting, don't be startled if the mixture looks curdled after adding all the butter. Add the melted chocolate and continue beating until smooth.

French Buttercream Chocolate Cake

CAKE

- 1½ cups Pillsbury's BEST® All Purpose or Unbleached Flour
- 1¼ cups sugar
- ½ cup unsweetened cocoa
- 1¼ teaspoons baking soda
- 1 teaspoon salt
- 1 cup buttermilk
- ⅔ cup oil
- 1 teaspoon vanilla
- 2 eggs

FROSTING

- 4 oz. (4 squares) semi-sweet chocolate, chopped
- ⅓ cup sugar
- ¼ cup water
- 2 eggs
- 1 cup unsalted butter, regular butter or margarine, cut into pieces, softened
- Chocolate Diamonds (see Index)
- Chocolate Shavings (see Index)

Heat oven to 350°F. Grease and flour two 8 or 9-inch round cake pans. Lightly spoon flour into measuring cup; level off. In large bowl, combine all cake ingredients at low speed until moistened; beat 3 minutes at medium speed. Pour batter into prepared pans. Bake at 350°F for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pans. Cool completely.

In small saucepan over low heat, melt chocolate, stirring constantly. Remove from heat. In another small saucepan, bring ⅓ cup sugar and water to a boil; boil 1 minute. Remove from heat. In large bowl, beat 2 eggs until frothy. Gradually add sugar-water mixture and beat on highest speed for 5 minutes or until thick and lemon-colored. Gradually add butter, a small piece at a time, beating well after each addition. (Mixture will look curdled.) Add melted chocolate and continue beating until smooth, about 5 minutes.

Fill and frost cake. Garnish with Chocolate Diamonds and Chocolate Shavings, or as desired. Store in refrigerator. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Decrease baking soda to 1 teaspoon. Bake at 375°F for 20 to 30 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/12 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	540	PROTEIN	8%
PROTEIN	6g	VITAMIN A	15%
CARBOHYDRATE	90g	VITAMIN C	*
FAT	36g	THIAMINE	8%
CHOLESTEROL	190mg	RIBOFLAVIN	10%
SODIUM	250mg	NIACIN	4%
POTASSIUM	150mg	CALCIUM	8%
		IRON	10%

*Contains less than 2% of the U.S. RDA of this nutrient.

This recipe is perfect for small families. It is made in an 8-inch square pan.

Chocolate Date Cake

CAKE

- ½ cup chopped dates
- ½ teaspoon baking soda
- ½ cup hot water
- 1 cup Pillsbury's BEST® All Purpose or Unbleached Flour
- ½ cup sugar
- 1 tablespoon unsweetened cocoa
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- ½ cup margarine or butter, softened
- ½ teaspoon vanilla
- 1 egg
- ½ cup semi-sweet chocolate chips

TOPPING

- ½ cup semi-sweet chocolate chips
- ¼ cup chopped nuts
- 2 tablespoons sugar

Heat oven to 350°F. Grease and flour bottom only of 8-inch square pan. In large bowl, combine dates, ½ teaspoon baking soda and hot water; cool 5 minutes. Add remaining cake

ingredients except chocolate chips to date mixture; blend at low speed until well combined. Beat 2 minutes at medium speed. Stir in $\frac{1}{2}$ cup chocolate chips. Pour batter into prepared pan. Sprinkle additional $\frac{1}{2}$ cup chocolate chips and nuts evenly over batter. Sprinkle with 2 tablespoons sugar. Bake at 350°F. for 25 to 35 minutes or until toothpick inserted in center comes out clean. Serve warm or cool; top with whipped cream, if desired. 6 to 8 servings.

MICROWAVE DIRECTIONS: Lightly grease 8-inch (1½-quart) round microwave-safe dish. Prepare cake batter as directed above. Pour batter into prepared dish. Sprinkle $\frac{1}{4}$ cup chocolate chips, $\frac{1}{4}$ cup nuts and 1 tablespoon sugar evenly over batter. Elevate dish on inverted microwave-safe pie pan or on shelf provided. Microwave on MEDIUM for 5 to 7 minutes, rotating dish $\frac{1}{2}$ turn halfway through cooking. Microwave on HIGH for 3½ to 5 minutes or until center of cake is set. Cool in dish on flat surface for 10 minutes; cool completely on wire rack.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 25 to 35 minutes.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	420	PROTEIN	6%
PROTEIN	4g	VITAMIN A	10%
CARBOHYDRATE	40g	VITAMIN C	*
FAT	22g	THIAMINE	8%
CHOLESTEROL	35mg	RIBOFLAVIN	6%
SODIUM	320mg	NIACIN	6%
POTASSIUM	200mg	CALCIUM	6%
		IRON	8%

*Contains less than 2% of the U.S. RDA of this nutrient.

This is a dynamite microwave recipe—quick and complete with frosting.

Chocolate Peanut Butter Cake

CAKE

- 1 pkg. Pillsbury Microwave Chocolate Cake Mix with Pan
- $\frac{2}{3}$ cup water
- $\frac{1}{4}$ cup oil
- $\frac{1}{4}$ cup peanut butter
- 1 egg

GLAZE

- $\frac{1}{2}$ cup semi-sweet chocolate chips
- 2 tablespoons peanut butter
- 1 tablespoon margarine or butter

MICROWAVE DIRECTIONS: Using solid shortening, grease specially designed pan provided with Pillsbury Microwave Cake Mix. (DO NOT substitute other pans.) In medium bowl, combine all cake ingredients. Beat with spoon about 75 strokes or until well blended and smooth. Pour into prepared pan.

Microwave on HIGH for 6½ to 8 minutes or until cake pulls away from sides of pan and top no longer looks shiny and wet. Immediately invert onto serving plate.

In small microwave-safe bowl, combine all glaze ingredients. Microwave on HIGH for 45 to 60 seconds; stir until smooth. Carefully spread over top and sides of warm or cooled cake. 8 servings.

HIGH ALTITUDE—Above 3500 Feet: Microwave on HIGH for 6 to 8 minutes, rotating pan $\frac{1}{2}$ turn halfway through baking.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	340	PROTEIN	6%
PROTEIN	6g	VITAMIN A	*
CARBOHYDRATE	31g	VITAMIN C	*
FAT	22g	THIAMINE	6%
CHOLESTEROL	35mg	RIBOFLAVIN	4%
SODIUM	330mg	NIACIN	10%
POTASSIUM	190mg	CALCIUM	6%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.

For those of you who love pecan pie, this is the recipe for you.

Chocolate Ribbon Pecan Pie

CRUST

15-oz. pkg. Pillsbury All Ready Pie Crusts

1 teaspoon flour

FILLING

8-oz. pkg. cream cheese, softened

1/3 cup sugar

Dash salt

1 teaspoon vanilla

1 egg

1 cup chopped pecans

1/2 cup semi-sweet chocolate chips

TOPPING

3 eggs

1/4 cup sugar

1 cup light corn syrup

1 teaspoon vanilla

1 oz. (1 square) unsweetened chocolate, melted, cooled

Heat oven to 375°F. Prepare pie crust according to package directions for **filled 1-crust pie**. (Refrigerate remaining crust for later use.) In small bowl, combine cream cheese, 1/3 cup sugar, salt, 1 teaspoon vanilla and 1 egg; mix at low speed until well blended. Spread cream cheese mixture into bottom of pie crust-lined pan. Sprinkle with pecans and chocolate chips.

In small bowl, combine all topping ingredients; mix at medium speed just until blended. Carefully pour topping over pecans and chocolate chips. Bake at 375°F for 35 to 40 minutes or until center is set. Cool completely; store in refrigerator. Garnish as desired. 10 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/10 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	500	PROTEIN	10%
PROTEIN	6g	VITAMIN A	0%
CARBOHYDRATE	54g	VITAMIN C	*
FAT	29g	THIAMINE	8%
CHOLESTEROL	130mg	RIBOFLAVIN	8%
SODIUM	260mg	NIACIN	*
POTASSIUM	160mg	CALCIUM	6%
		IRON	15%

*Contains less than 2% of the U.S. RDA of this nutrient.

Our taste panel was crazy about this pie! It has a tasty macaroon crust and rippled layers of chocolate and whipped cream—mmm.

Bavarian Chocolate Ripple Cream Pie

CRUST

1 cup finely crushed crisp coconut macaroon cookies

1/2 cup finely chopped almonds

1/3 cup firmly packed brown sugar

1/4 cup flour

1/3 cup margarine or butter, melted

FILLING

1 envelope unflavored gelatin

1 3/4 cups milk

3/4 cup sugar

2 oz. (2 squares) semi-sweet chocolate, chopped

2 tablespoons margarine or butter

1 teaspoon vanilla

1 cup whipping cream, whipped

Heat oven to 350°F. In small bowl, combine all crust ingredients. Press in bottom and up sides of 9-inch pie pan. Bake at 350°F for 15 minutes; cool.

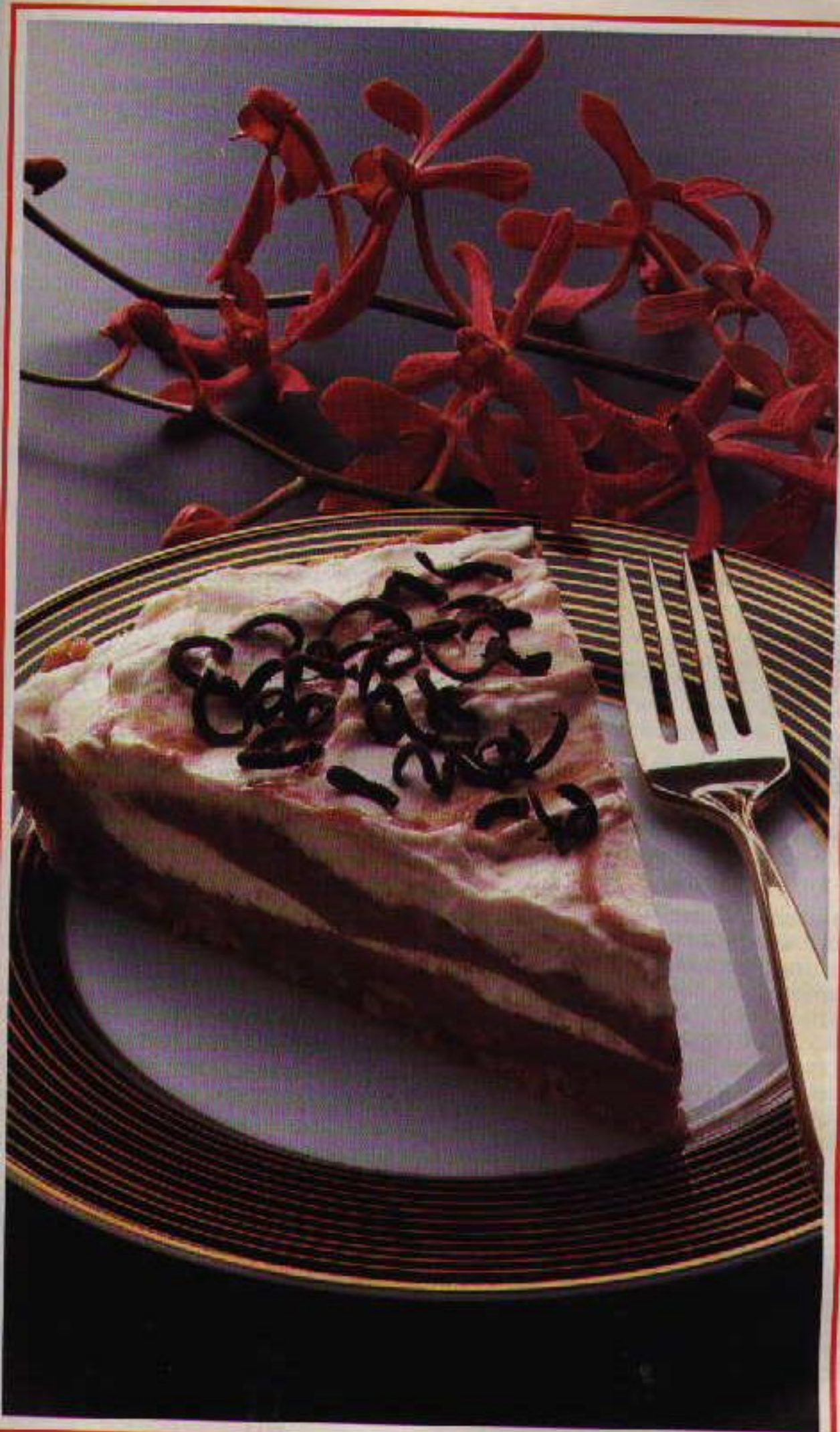
Soften gelatin in 1 cup of the milk for 5 minutes. In small saucepan over medium heat, combine gelatin mixture, sugar and chocolate; stir constantly just until mixture begins to boil and chocolate is melted. Remove from heat; stir in 2 tablespoons margarine until smooth. Add remaining 3/4 cup milk and vanilla; mix well. Chill until almost set.

Alternately layer chocolate mixture and whipped cream in prepared crust forming 4 layers and ending with whipped cream. With spatula, gently swirl through the top 2 layers to marble. Refrigerate at least 2 hours before serving. Garnish as desired. Store any remaining pie in refrigerator. 8 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/8 OF RECIPE		PERCENT U.S. RDA PER SERVING	
CALORIES	500	PROTEIN	10%
PROTEIN	6g	VITAMIN A	20%
CARBOHYDRATE	48g	VITAMIN C	*
FAT	32g	THIAMINE	4%
CHOLESTEROL	60mg	RIBOFLAVIN	10%
SODIUM	170mg	NIACIN	2%
POTASSIUM	290mg	CALCIUM	10%
		IRON	6%

*Contains less than 2% of the U.S. RDA of this nutrient.



Bavarian Chocolate Ripple Cream Pie

A rich, creamy filling in a delicate meringue shell.

Chocolate Mousse Angel Pie

MERINGUE SHELL

- 3 egg whites, room temperature
- 1/4 teaspoon cream of tartar
- Dash salt
- 3/4 cup sugar
- 1/2 teaspoon vanilla

FILLING

- 6-oz. pkg. semi-sweet chocolate chips
- 1/4 cup water
- 1/8 to 1/4 teaspoon almond extract
- 1 1/2 cups whipping cream, whipped
- Toasted sliced almonds

Heat oven to 275°F. Generously butter 9-inch pie pan. In small bowl, beat egg whites, cream of tartar and salt until soft peaks form. Gradually add sugar and beat until stiff peaks form. Add vanilla; beat well. Using a metal spatula, spread meringue over the bottom and sides of prepared pan, building up the sides as high as possible. Bake at 275°F for 1 hour. Turn oven off. Let stand in oven with door ajar for 1 hour. Remove meringue shell from oven.

In small saucepan over low heat, combine chocolate chips and water, stirring constantly until smooth. Remove from heat; stir in almond extract. Cool. Fold chocolate mixture into 2 cups of the whipped cream. Spread filling in cooled meringue shell. Store in refrigerator. Garnish with remaining whipped cream and toasted sliced almonds. 8 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/8 OF RECIPE	PERCENT U.S. RDA PER SERVING	
CALORIES	380	
PROTEIN	4g	8%
CARBOHYDRATE	33g	10%
FAT	26g	*
CHOLESTEROL	60mg	6%
SODIUM	55mg	*
POTASSIUM	140mg	4%
		4%

*Contains less than 2% of the U.S. RDA of this nutrient.

Use a wire whisk in this recipe to aid in mixing ingredients together by hand.

Sweet Chocolate Pie

CRUST

- 15-oz. pkg. Pillsbury All Ready Pie Crusts
- 1 teaspoon flour

FILLING

- 1 cup sugar
- 1/3 cup margarine or butter
- 4-oz. bar sweet cooking chocolate, chopped
- 1/2 cup evaporated milk or half-and-half
- 1 teaspoon vanilla
- 4 eggs
- 1 cup coconut
- 1/2 cup chopped pecans or walnuts
- Whipped cream, if desired

Prepare pie crust according to package directions for filled one-crust pie using 9-inch pie pan. (Refrigerate remaining crust for later use.) Heat oven to 350°F.

In medium saucepan over low heat, combine sugar, margarine and chocolate, stirring constantly until smooth. Transfer chocolate mixture into medium bowl; cool 5 minutes. Add evaporated milk, vanilla and eggs; whisk until well blended. Sprinkle coconut and pecans in bottom of pie crust-lined pan; slowly pour chocolate mixture over coconut and pecans. Bake at 350°F for 35 to 45 minutes or until center is set. Cool completely. Serve with whipped cream, if desired. 8 to 10 servings.

NUTRITION INFORMATION PER SERVING

SERVING SIZE: 1/10 OF RECIPE	PERCENT U.S. RDA PER SERVING	
CALORIES	450	
PROTEIN	5g	10%
CARBOHYDRATE	42g	*
FAT	29g	6%
CHOLESTEROL	120mg	8%
SODIUM	250mg	*
POTASSIUM	160mg	0%
		4%

*Contains less than 2% of the U.S. RDA of this nutrient.